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› COSORI TurboBlaze 6-Quart Air Fryer Instruction Manual (Model CAF-DC601-KCA)

## COSORI CAF-DC601-KCA

# COSORI TurboBlaze 6-Quart Air Fryer Instruction Manual

Model: CAF-DC601-KCA

## IMPORTANT SAFETY INFORMATION

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When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury. Read all instructions thoroughly before operating the COSORI TurboBlaze Air Fryer.

- Do not touch hot surfaces. Use handles or knobs.
- To protect against electric shock, do not immerse the cord, plug, or 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 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.
- Do not use the appliance for other than intended use.
- Ensure the appliance is placed on a stable, level, heat-resistant surface.
- Do not block any ventilation openings.

## PRODUCT OVERVIEW

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The COSORI TurboBlaze 6-Quart Air Fryer is designed for efficient and versatile cooking. It features TurboBlaze Technology for rapid and even heating, multiple cooking functions, and a user-friendly digital interface.



Image: COSORI TurboBlaze 6-Quart Air Fryer, Model CAF-DC601-KCA, shown with its accompanying recipe book.

### Components

- Main Unit with Control Panel
- 6-Quart Nonstick Basket
- Crisper Plate
- Power Cord
- Recipe Book and Quick Start Guide

### SPECIFICATIONS

| Feature | Detail        |
|---------|---------------|
| Model   | CAF-DC601-KCA |

| Feature                       | Detail                                                                   |
|-------------------------------|--------------------------------------------------------------------------|
| Power Supply                  | 120V, 60Hz                                                               |
| Rated Power                   | 1725W                                                                    |
| Capacity                      | 6 Quarts / 5.7 Liters                                                    |
| Temperature Range             | 90°F–450°F (30°C–230°C)                                                  |
| Time Range                    | 1 minute–24 hours                                                        |
| Dimensions (including handle) | 11.8 x 14.4 x 11.9 inches (30 x 36.6 x 30.2 cm)                          |
| Weight                        | 13.2 lb / 6 kg                                                           |
| Material                      | Metal, Plastic                                                           |
| Special Features              | Temperature Control, Auto Shut-off, TurboBlaze Technology (5 fan speeds) |



Image: Visual representation of the air fryer's dimensions and its dishwasher-safe components.

# SETUP AND FIRST USE

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## Before First Use

1. Remove all packaging materials from the air fryer, including any temporary stickers or labels.
2. Clean the basket and crisper plate thoroughly with a non-abrasive sponge, warm water, and dish soap. Rinse and dry completely.
3. Wipe the inside and outside of the air fryer with a soft, damp cloth.
4. Place the air fryer on a stable, level, heat-resistant surface, ensuring at least 5 inches (13 cm) of space behind and above the unit for proper air circulation.

## Test Run

It is recommended to perform a test run before cooking food to ensure the air fryer is working correctly and to eliminate any manufacturing odors.

1. Plug the air fryer into a grounded electrical outlet.
2. Press the Power button to turn on the display.
3. Select a basic cooking function, such as 'Air Fry', and set the temperature to 350°F (175°C) and time to 10 minutes.
4. Press the Start/Pause button to begin the test run.
5. After the cycle completes, allow the air fryer to cool down completely before proceeding.

## OPERATING INSTRUCTIONS

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### Control Panel

The digital control panel allows you to select cooking functions, adjust temperature and time, and manage fan speeds.

### Cooking Functions and TurboBlaze Technology

The TurboBlaze Air Fryer offers 9-in-1 cooking functions, each optimized with specific fan speeds for superior results. The innovative TurboBlaze Technology utilizes a powerful 3600 rpm fan speed and temperatures up to 450°F for efficient cooking.

# ***Turboblaze™***: The Innovative Upgrade

## The Choice That Goes Beyond Air Frying



**5**

Fan Speeds

**9**

Cooking Functions

**90°-450 °F**

Temperature Range

Image: Diagram illustrating the internal TurboBlaze heating and fan system for even cooking.

- **Air Fry:** Ideal for crispy foods with minimal oil.
- **Roast:** Perfect for meats and vegetables.
- **Broil:** For browning and crisping the top layer of food.
- **Bake:** Suitable for cakes, pastries, and other baked goods.
- **Dry:** For dehydrating fruits, vegetables, or making jerky.
- **Reheat:** Warms up leftovers efficiently.
- **Proof:** Provides a warm environment for dough to rise.
- **Warm:** Keeps food at serving temperature.
- **Frozen:** Optimized settings for cooking frozen foods.

# Turboblaze™ Go Beyond Air Frying

**5** Fan Speeds and **9** Pro Cooking Functions Deliver Premium Results



Image: Display showing how different fan speeds are utilized for various cooking functions like Air Fry, Roast, Bake, and Dry.

## Temperature and Time Adjustment

After selecting a cooking function, use the temperature and time controls on the digital display to set your desired cooking parameters. The air fryer offers a wide temperature range from 90°F to 450°F and a time range from 1 minute to 24 hours, depending on the function.

## Preheat Function

The customizable Preheat function adjusts the preheating time based on the target temperature. You can choose to enable or disable preheating for optimal results or a hassle-free experience. Preheating is generally recommended for most recipes to ensure even cooking and crispiness.

## Auto-Pause and Auto-Start

The air fryer features an Auto-Pause function when the basket is removed during cooking, and Auto-Start when the basket is reinserted, allowing for easy checking or shaking of food without interrupting the cooking cycle.

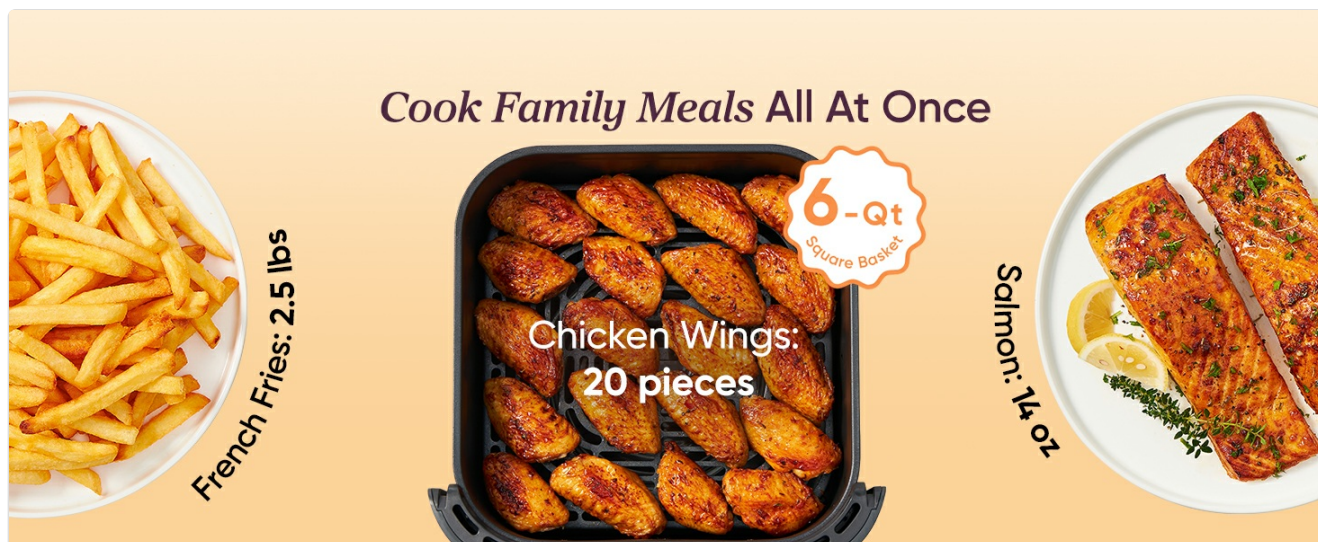


Image: Visual representation of the Auto-Pause feature when the basket is pulled out and Auto-Start when it's reinserted.

## Cooking Tips

- For best results, shake the basket halfway through cooking for items like fries or smaller pieces of food to ensure even browning.
- Avoid overcrowding the basket to allow hot air to circulate freely around the food. Cook in batches if necessary.
- Lightly spray or brush food with oil for extra crispiness, especially for fresh ingredients.
- Refer to the included recipe book and cooking charts for recommended times and temperatures for various foods.



Image: Illustration of the 6-quart basket's capacity, capable of holding 2.5 lbs of French fries, 20 chicken wings, or 14 oz of salmon.

## CARE AND MAINTENANCE

Proper cleaning and maintenance will extend the life of your COSORI Air Fryer.

### Cleaning

1. Always unplug the air fryer and allow it to cool completely before cleaning.
2. The nonstick cooking basket and crisper plate are dishwasher safe. For hand washing, use a non-abrasive sponge with warm, soapy water.

3. Do not use metal scouring pads or abrasive cleaning materials, as these can damage the nonstick coating.
4. Wipe the exterior of the air fryer with a damp cloth. Do not immerse the main unit in water or any other liquid.
5. Clean the heating element with a soft brush to remove any food residue.



Image: The nonstick basket and crisper plate are shown being loaded into a dishwasher, highlighting their dishwasher-safe design.

## TROUBLESHOOTING

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

- **Air Fryer does not turn on:** Ensure the power cord is securely plugged into a grounded outlet. Check if the basket is fully inserted into the main unit.
- **Food is not cooked evenly:** Do not overcrowd the basket. Shake or flip food halfway through cooking. Ensure the correct temperature and time settings are used.
- **Food is not crispy:** Lightly spray or brush food with oil. Ensure the basket is not overcrowded. Increase cooking time or temperature slightly if needed.
- **White smoke comes from the air fryer:** This may be caused by grease from food dripping onto the heating element. Clean the basket and crisper plate thoroughly after each use. Ensure no excessive oil is used.
- **Appliance is loud during operation:** The TurboBlaze fan operates at various speeds. While designed for quiet operation (less than 53 dB at max fan speed), some noise is normal. If the noise is unusually loud or grinding, contact customer support.

## WARRANTY AND SUPPORT

COSORI provides a warranty for this product. Please refer to the warranty card included in your packaging for specific terms and conditions. For product support, troubleshooting assistance, or warranty claims, please contact COSORI Customer Support.

You can find more information and contact details on the official COSORI website or through your retailer. For additional resources, visit the [COSORI Store on Amazon](#).

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.

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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**