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› COSORI CCO-R252-SUS 26QT Ceramic Air Fryer Toaster Oven Combo User Manual

## COSORI CCO-R252-SUS

# COSORI 26QT Ceramic Air Fryer Toaster Oven Combo User Manual

MODEL: CCO-R252-SUS

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### Important Safety Instructions

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Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and injury.

- Read all instructions before operating the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or the appliance 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.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- 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.
- To disconnect, turn any control to "off," then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- Oversized foods or metal utensils must not be inserted in a toaster oven as they may create a fire or risk of electric shock.
- A fire may occur if the oven is covered or touching flammable material, including curtains, draperies, walls, and the like, when in operation. Do not store any item on top of the appliance when in operation.
- Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.

- Extreme caution should be exercised when using containers constructed of other than metal or glass.
- Do not store any materials, other than manufacturer's recommended accessories, in this oven when not in use.
- Do not place any of the following materials in the oven: paper, cardboard, plastic, and the like.
- Do not cover crumb tray or any part of the oven with metal foil. This will cause overheating of the oven.
- To turn off the display: Press and hold the Light button for 3 seconds. The display will also turn off automatically if inactive for 45 seconds.

## Package Contents

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The following items are included with your COSORI 26QT Ceramic Air Fryer Toaster Oven Combo:

- 1 x Air Fryer Toaster Oven (CCO-R252-SUS)
- 1 x Fry Basket
- 1 x Sheet Tray
- 1 x Wire Rack
- 1 x Splatter Guard
- 1 x Standing Rack
- 1 x Thermometer
- 1 x User Manual
- 1 x Recipe Book

# 5 Pieces Kit for Easier Cooking



Image: The included accessories: Fry Basket, Sheet Tray, Wire Rack, Splatter Guard, and Standing Rack.

Prevent direct contact,  
and for cooling



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Image: Sheet Tray (14.1 x 11.81 x 1.2 inches) and Standing Rack (11.8 x 8.5 x 1.0 inches) for various cooking needs.

Uses in baking,  
roasting, and grilling



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Image: Wire Rack (14.7 x 11.8 x 0.3 inches) suitable for baking, roasting, and grilling.

Providing crispy results  
without excessive oil

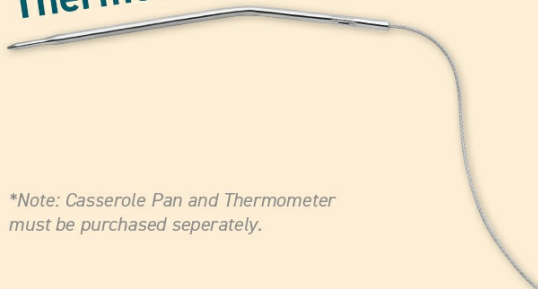


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Image: Air Fryer Basket (14.7 x 11.7 x 0.9 inches) designed for crispy results with minimal oil.

Bake Perfectly and  
Cook Precisely

Thermometer



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*\*Note: Casserole Pan and Thermometer must be purchased separately.*

Image: Thermometer and Casserole Pan (9.9 x 5.3 x 2.5 inches). Note: Casserole Pan and Thermometer may be purchased separately.

## Product Overview

The COSORI 26QT Ceramic Air Fryer Toaster Oven Combo is a versatile kitchen appliance designed for various

cooking methods. It features 11 preset functions and an innovative burner function for stovetop cooking inside the oven.



Image: The COSORI 26QT Ceramic Air Fryer Toaster Oven in operation, showing a whole chicken and french fries being cooked.

### Key Features:

- **11 Cooking Functions:** Airfry, Air Bake, Air Roast, Air Sous Vide, Bagel, Toast, Pizza, Proof, Broil, Dehydrate, Reheat.
- **Innovative Burner Function:** Allows for stovetop cooking inside the oven.
- **Flat-Sealed Ceramic Heating Elements:** Ensures even cooking and easy cleanup.
- **26 Quart Capacity:** Accommodates a 12-inch pizza, 6 slices of toast, or a 5 lb whole chicken.



**Image:** Illustration of the flat-sealed ceramic dual heating elements, highlighting their design for efficient cooking.

## Control Panel:

The control panel features a digital display, function selection knob, and buttons for settings, time, and temperature adjustments.



**Image:** Detailed view of the ergonomic control panel with digital display and function knob, alongside the internal splatter guard.

## Before First Use

### 1. Unpacking

- Remove all packaging materials from the oven and its accessories.
- Check that all listed accessories are present and in good condition.
- Remove any stickers or promotional materials from the oven.

### 2. Placement

- Place the oven on a stable, level, heat-resistant surface.
- Ensure there is at least 4 inches (10 cm) of space on all sides of the oven for proper ventilation.
- Do not place the oven near flammable materials or under cabinets that may be damaged by heat.

### 3. Initial Cleaning

- Wipe the exterior of the oven with a damp cloth.
- Wash all accessories (fry basket, sheet tray, wire rack, standing rack, splatter guard) with warm, soapy water. Rinse thoroughly and dry completely.
- Wipe the interior of the oven with a damp cloth.

### 4. Burn-In Process

Before cooking food, it is recommended to run the oven empty to eliminate any manufacturing odors:

1. Plug the oven into a grounded electrical outlet.
2. Set the oven to the 'Bake' function at 400°F (205°C) for 15 minutes.
3. Ensure the area is well-ventilated during this process. A slight odor or smoke is normal.
4. Allow the oven to cool completely before proceeding.

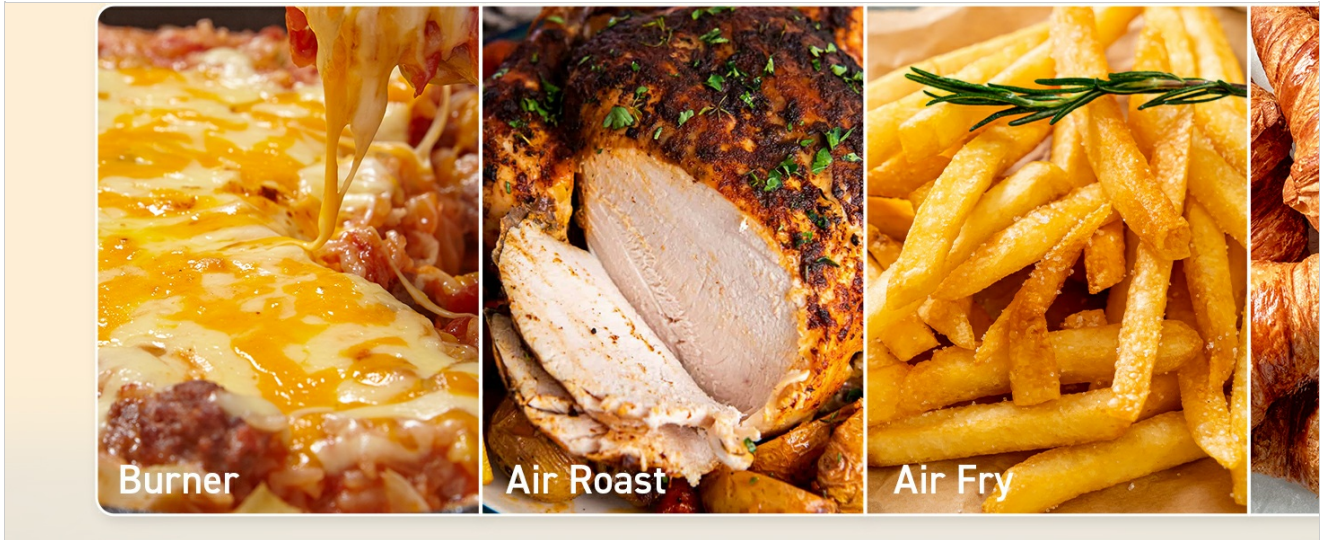
## Operation

## General Use

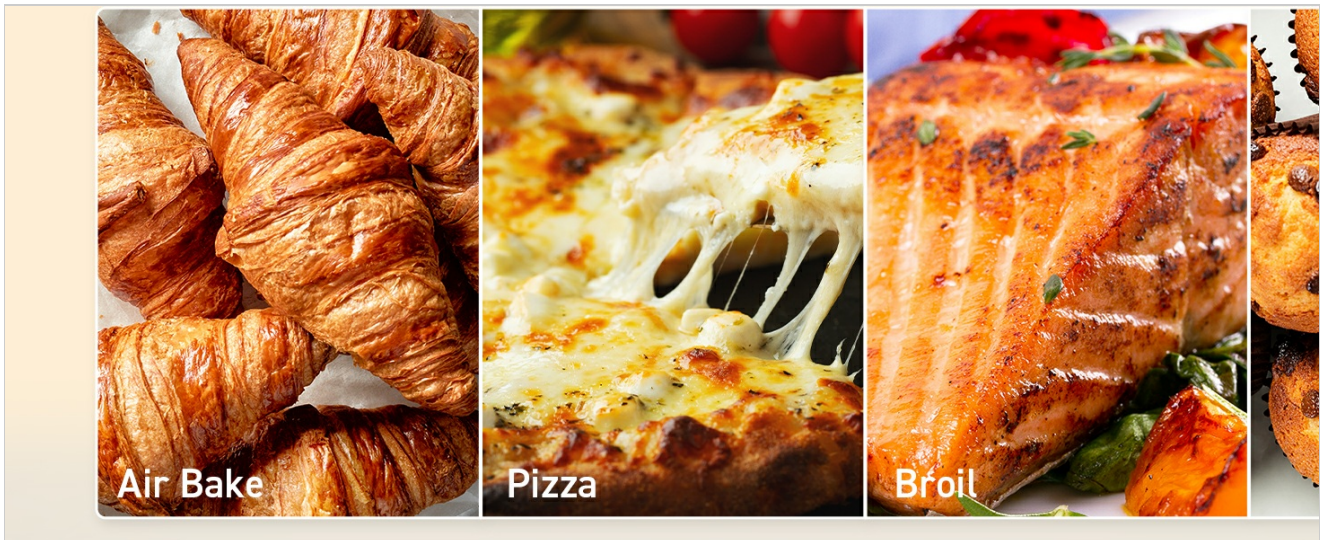
- **Power On/Off:** Plug in the oven to power it on. Unplug to power off.
- **Function Selection:** Turn the function knob to select your desired cooking mode.
- **Temperature/Time Adjustment:** Use the dedicated buttons or knob to adjust temperature and cooking time.
- **Preheating:** Some functions include a preheat cycle. Wait for the oven to reach the set temperature before adding food.

## Cooking Functions

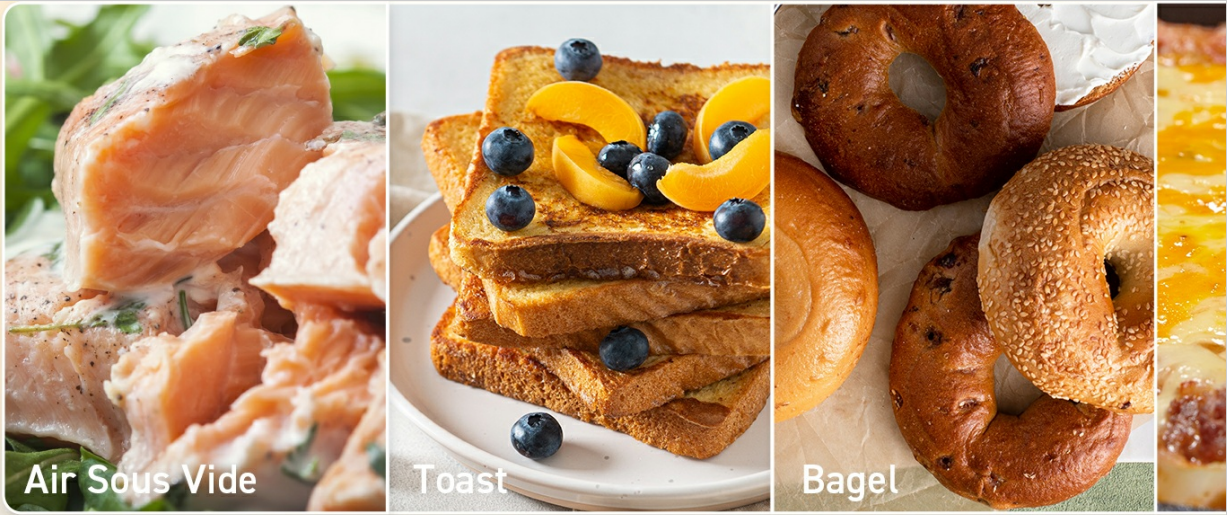
The COSORI Air Fryer Toaster Oven offers 11 versatile cooking functions:



**Image:** Visual representation of the Burner, Air Roast, and Air Fry functions.



**Image:** Visual representation of the Air Bake, Pizza, and Broil functions.



**Image:** Visual representation of the Air Sous Vide, Toast, and Bagel functions.



**Image:** Visual representation of the Proof, Dehydrate, and Reheat functions.

- **Airfry:** For crispy foods with less oil. Use the fry basket.
- **Air Bake:** Ideal for baking cakes, cookies, and other pastries.
- **Air Roast:** Perfect for roasting meats and vegetables, retaining natural flavors.
- **Air Sous Vide:** For precise temperature cooking.
- **Bagel:** Toasts bagels to perfection.
- **Toast:** For even toasting of bread. Refer to the toasting guide below.
- **Pizza:** Optimized for cooking pizzas.
- **Proof:** Provides a warm environment for dough to rise.
- **Broil:** For grilling and browning food quickly.
- **Dehydrate:** For drying fruits, vegetables, and making jerky.
- **Reheat:** For warming up leftovers.

### **Innovative Burner Function**

This unique feature allows you to use the top surface of the oven for stovetop cooking. Ensure the oven door is open when using the burner function.

# Oven Redefined: Stovetop Cooking Inside

Unlike other countertop ovens, this oven's burner function enables stovetop cooking, slow cooking



Image: The oven's burner function in use, demonstrating its capability for stovetop cooking with a pot placed inside.

## Toast Browning Guide

The ceramic oven may require slightly longer to achieve desired toast results compared to traditional toasters.

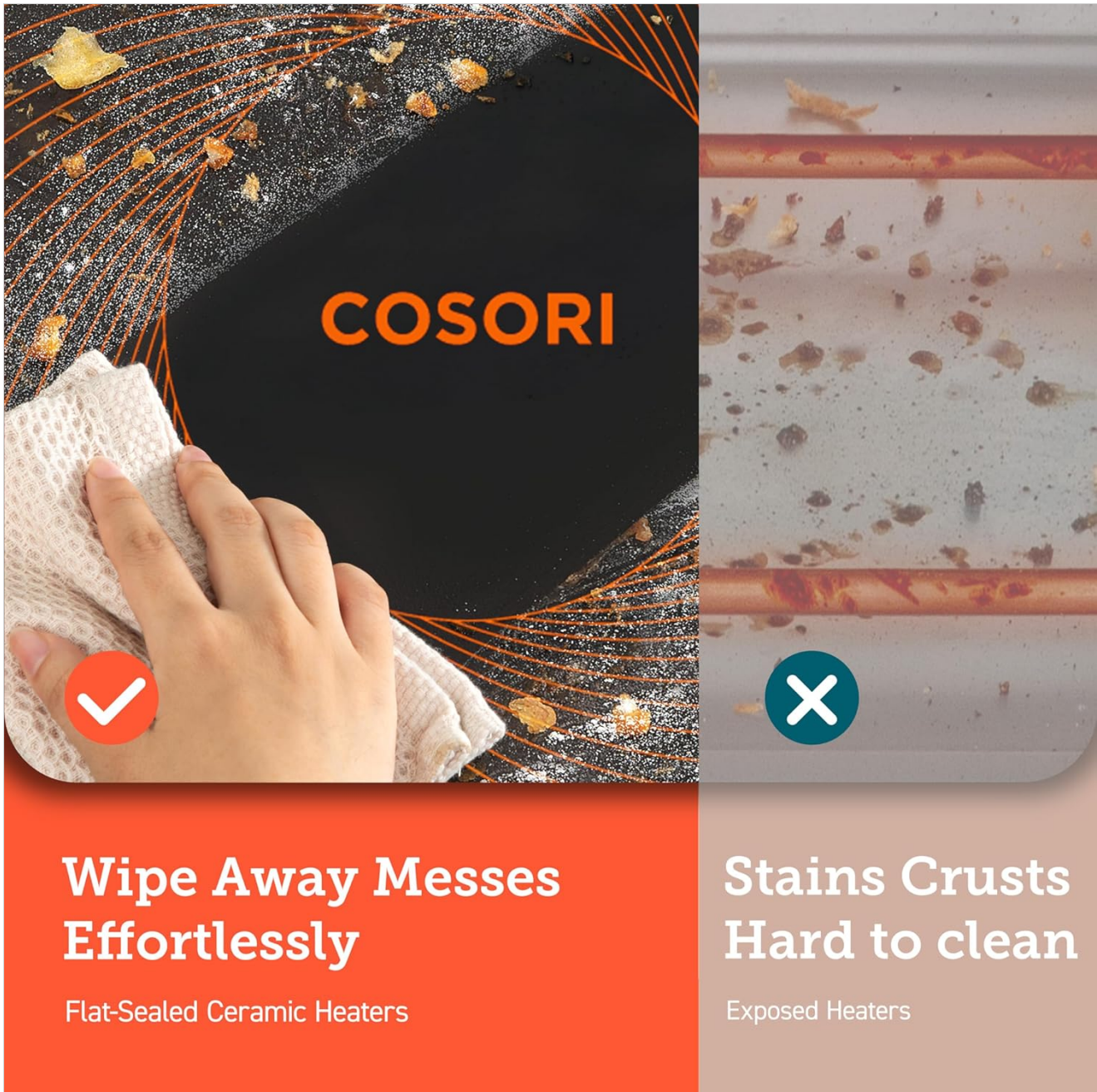
Browning Level	Slices of Bread	Approximate Time
2 (Light)	2-4 slices	5-6 minutes
2 (Light)	6-9 slices	7-8 minutes
4 (Medium)	2-4 slices	8-9 minutes
4 (Medium)	6-9 slices	9-10 minutes

## Cleaning and Maintenance

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

## General Cleaning

1. Always unplug the oven and allow it to cool completely before cleaning.
2. Wipe the exterior with a damp cloth and mild detergent. Do not use abrasive cleaners.
3. Clean the interior with a damp cloth. For stubborn stains, use a non-abrasive sponge with mild soap.
4. The flat-sealed ceramic heating elements are designed for easy wiping after each use.



**Image:** Demonstrates the ease of cleaning flat-sealed ceramic heaters compared to traditional exposed heating elements.

## Accessory Cleaning

- Wash the fry basket, sheet tray, wire rack, and standing rack with warm, soapy water. Rinse and dry thoroughly.
- Only the sheet tray and casserole pan are dishwasher safe. To extend the life of accessories, hand washing is recommended.

## Splatter Guard Maintenance

The splatter guard helps keep the oven clean from oil and smoke. For best results, clean or replace the splatter guard every 3 months.

Keep your oven clean  
from oil & smoke



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**Image:** The splatter guard, designed to protect the oven interior from oil and smoke during cooking.

## Troubleshooting

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

Problem	Possible Cause	Solution
Oven does not turn on.	Not plugged in; power outlet issue.	Ensure the power cord is securely plugged into a working outlet. Check circuit breaker.
Food is not cooking evenly.	Overcrowding; incorrect rack position; uneven food placement.	Avoid overcrowding the oven. Use appropriate rack positions. Arrange food in a single layer for best results.
Excessive smoke during cooking.	Food residue; high-fat foods; dirty splatter guard.	Clean the oven interior and accessories thoroughly. Use the splatter guard. Reduce fat content or trim excess fat from food.
Display turns off unexpectedly.	Automatic display shut-off.	This is normal. The display turns off after 45 seconds of inactivity. Press any button to reactivate.
Toast is too light or too dark.	Incorrect time/temperature setting for toast.	Adjust toast time/browning level according to the Toast Browning Guide in the Operation section.

If the problem persists, please contact COSORI Customer Support.

## Specifications

Feature	Detail
Model Number	CCO-R252-SUS
Rated Power	1800W
Power Supply	AC 120V, 60Hz

Feature	Detail
Temperature Range	80°F - 450°F (27°C - 232°C)
Time Range	0-24 hours
Capacity	26 qt / 25 L
Exterior Dimensions (D x W x H)	20.0 x 16.9 x 12.6 inches
Interior Dimensions (D x W x H)	12.4 x 14.8 x 8.6 inches
Item Weight	36.4 pounds (including accessories)
Control Type	Knob
Special Features	Automatic Shut-Off, Burner Function, Enclosing Ceramic Heating Elements

# Easily Feed **the Whole Family**

**26**  
Quart



External: **20.1D x 16.9W x 12.6H** inches  
Internal: **12.4D x 8.6W x 14.8H** inches

**Image:** The COSORI 26QT oven demonstrating its capacity to cook multiple items simultaneously, with external and internal dimensions indicated.

## Compact Size with Multiple Kits



**Image:** A diagram illustrating the compact size of the oven, including its inner and outer dimensions, and listing included kits.

### Warranty and Support

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COSORI provides a warranty for this product. For detailed warranty information, please refer to the warranty card included in your package or visit the official COSORI website.

### Customer Support

If you have any questions or concerns about your new product, please contact our helpful Customer Support Team.

- **Website:** [www.cosori.com](http://www.cosori.com)
- **Email:** Refer to your product manual or website for specific contact email.
- **Phone:** Refer to your product manual or website for specific contact number.

Please have your order invoice and model number (CCO-R252-SUS) ready before contacting customer support.