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› COSORI Turbo Tower Pro 10.8L Dual-Chamber Air Fryer User Manual

COSORI CAF-DC112-ADE

COSORI Turbo Tower Pro 10.8L Dual-Chamber Air Fryer

Model: CAF-DC112-ADE

PRODUCT OVERVIEW

The COSORI Turbo Tower Pro is an innovative 10.8L dual-chamber air fryer designed for efficient and healthy cooking. Its unique stacked design saves counter space while offering ample capacity for preparing full meals. Featuring advanced heating technology and versatile cooking functions, this appliance simplifies meal preparation for families.



Image: The COSORI Turbo Tower Pro 10.8L Dual-Chamber Air Fryer, showcasing its sleek silver-black design and stacked configuration. A recipe book is visible next to the unit.

Key Features:

- **Ceramic Coating:** Both cooking chambers feature a durable ceramic coating, providing a superior non-stick surface for easy food release and cleaning, free from Teflon.

- **Dual Blaze Technology:** The lower chamber is equipped with two heating elements (top and bottom) for more even heat distribution and consistent cooking results, particularly beneficial for meats and baked goods.
- **Compact Design:** With a total capacity of 10.8 liters across two stacked chambers, this air fryer offers significant space savings (up to 41% compared to the COSORI TF101S model) on your kitchen counter.
- **Versatile Functions:** Offers 7 cooking functions (Air Fry, Roast, Bake, Grill, Reheat, Dry, Proof) and 5 fan speeds, powered by an advanced DC motor for precise temperature and airflow control.
- **Included Accessories:** Comes with two ceramic-coated frying baskets (6.5L and 4.3L), two ceramic-coated baking trays, a comprehensive recipe book, and a stainless steel grill rack.
- **Dimensions:** Overall unit measures 41.3 cm (Depth) x 30 cm (Width) x 40.5 cm (Height). The upper basket is 4.3L (23.5cm H x 23.5cm W x 8.5cm D), and the lower basket is 6.5L (23.5cm H x 23.5cm W x 12.5cm D).



Image: The COSORI Turbo Tower Pro preparing a complete meal, with potatoes in the upper chamber and meat and vegetables in the lower chamber, demonstrating its dual-chamber cooking capability.

Doppeltes Heizelement

Erziele dank dem gleichmäßigen Garen jedes Mal perfekt knusprige Ergebnisse.



Hinweis: Die Doppelheiztechnik wird nur im unteren Korb eingesetzt.

Image: A close-up view of the Dual Blaze heating elements within the lower chamber of the COSORI Air Fryer, illustrating how heat is distributed from both top and bottom for even cooking.

SETUP AND FIRST USE

Unpacking:

- Carefully remove all packaging materials from the air fryer and its accessories.
- Inspect the appliance for any damage. Do not use if damaged.
- Ensure all listed accessories are present: two frying baskets, two baking trays, recipe book, and stainless steel grill rack.

Initial Cleaning:

- Before first use, wash the frying baskets, baking trays, and grill rack with warm, soapy water. Rinse thoroughly and dry completely.

- Wipe the interior and exterior of the main unit with a damp cloth. Do not immerse the main unit in water or any other liquid.

Placement:

- Place the air fryer on a stable, heat-resistant, and level surface.
- Ensure there is at least 15 cm (6 inches) of clear space around the back and sides of the unit, and 30 cm (12 inches) above, to allow for proper air circulation.
- Do not place the air fryer near flammable materials or heat sources.

Power Connection:

- Plug the power cord into a grounded electrical outlet.

First Use (Burn-Off):

- It is recommended to run the air fryer empty for a short period before cooking food for the first time. This helps to eliminate any manufacturing odors.
- Set the air fryer to "Air Fry" at 200°C (390°F) for 10-15 minutes. A slight odor or smoke may be present, which is normal. Ensure the area is well-ventilated.
- Allow the unit to cool down completely before proceeding with cooking.

OPERATING INSTRUCTIONS

Control Panel Overview:

The COSORI Turbo Tower Pro features an intuitive digital touch display for easy operation. The display shows temperature, time, and selected functions.

Maximaler Geschmack

Der DC-Motor bietet 5 Gebläsestufen, individuell abgestimmt auf jede Funktion.

Frittieren Braten



Grillen



Backen



Aufwärmen



Gehen lassen



Dörren

Image: The control panel of the COSORI Turbo Tower Pro, highlighting its various functions such as Air Fry, Roast, Grill, Bake, Reheat, Proof, and Dry, along with temperature and time settings.

Basic Operation:

1. **Prepare Food:** Place ingredients into the appropriate basket or tray. Do not overfill.
2. **Insert Baskets:** Slide the baskets firmly into their respective chambers until they click into place.
3. **Power On:** Press the Power button to turn on the unit.
4. **Select Function:** Choose your desired cooking function (e.g., Air Fry, Roast, Bake) from the touch panel.
5. **Adjust Settings:** Use the temperature and time controls to set your desired cooking parameters.
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 unit may beep to remind you.
8. **Remove Food:** Once cooking is complete, carefully pull out the baskets using the handles. Use heat-resistant tongs to remove food.

Dual-Chamber Cooking:

The dual-chamber design allows you to cook two different foods simultaneously with independent settings or synchronized cooking.

- **Independent Cooking:** Select a function and settings for Chamber 1, then repeat for Chamber 2. Both chambers will operate independently.
- **Sync Cook:** This feature allows both chambers to finish cooking at the same time, even if they have different cooking times or temperatures. Follow the instructions on the display to set up Sync Cook.
- **Sync Finish:** Similar to Sync Cook, this ensures both chambers complete their cooking cycles simultaneously.

Pre-set Functions:

The air fryer comes with optimized pre-set functions for common dishes:

- **Air Fry:** Ideal for crispy foods like fries, chicken wings, and nuggets.
- **Roast:** Perfect for roasting vegetables, meats, and poultry.
- **Bake:** Suitable for baking cakes, muffins, and other pastries.
- **Grill:** For grilling steaks, fish, and other items.
- **Reheat:** Warms up leftovers while maintaining texture.
- **Dry (Dehydrate):** For dehydrating fruits, vegetables, and jerky.
- **Proof:** Provides a warm environment for dough to rise.

MAINTENANCE AND CLEANING

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

Cleaning the Baskets and Trays:

- Always unplug the air fryer and allow it to cool completely before cleaning.
- The ceramic-coated frying baskets and baking trays are **dishwasher safe**.
- For manual cleaning, wash with warm, soapy water and a non-abrasive sponge. Do not use metal scouring pads or harsh abrasive cleaners, as these can damage the ceramic coating.
- For stubborn food residue, soak the baskets/trays in warm, soapy water for 10-15 minutes before cleaning.
- Rinse thoroughly and dry completely before storing or next use.



Image: A close-up view of the interior of a COSORI Air Fryer basket, highlighting its 100% ceramic-coated cooking surface for easy cleaning and non-stick performance.

Cleaning the Main Unit:

- Wipe the exterior of the air fryer with a damp cloth. For tougher stains, use a mild detergent.
- Clean the interior of the chambers with a damp cloth. Avoid getting water into the electrical components.
- The heating elements (located at the top and bottom of each chamber) should be cleaned gently with a non-abrasive brush or sponge after the unit has cooled. Be cautious as this area can be difficult to access and clean thoroughly.
- Never immerse the main unit in water or place it under running water.

Storage:

- Ensure the air fryer is clean and completely dry before storing.
- Store the appliance in a cool, dry place, away from direct sunlight and moisture.

TROUBLESHOOTING

If you encounter any issues with your COSORI Turbo Tower Pro, refer to the following common troubleshooting tips:

Problem	Possible Cause	Solution
Air fryer does not turn on.	Not plugged in; Power outlet malfunction; Unit not assembled correctly.	Ensure the power cord is securely plugged into a grounded outlet. Test the outlet with another appliance. Ensure baskets are fully inserted.
Food is not cooked evenly.	Overcrowding the basket; Insufficient shaking/flipping; Incorrect temperature/time.	Do not overcrowd baskets; cook in smaller batches if necessary. Shake or flip food halfway through cooking. Adjust temperature and time as per recipe or desired doneness.
White smoke coming from the air fryer.	Grease residue from previous cooking; High-fat food being cooked.	Clean the baskets and heating elements thoroughly after each use. For high-fat foods, place a piece of aluminum foil at the bottom of the basket to catch drippings.
Food is not crispy.	Too much moisture; Not enough oil (if desired); Overcrowding.	Pat food dry before air frying. Lightly spray or toss food with oil for extra crispiness. Avoid overcrowding the baskets.
Unit emits a burning smell.	Food residue on heating elements; New unit odor.	Clean the heating elements. For new units, this is normal during the first few uses; ensure good ventilation. If the smell persists or is strong, unplug and contact support.

For more detailed troubleshooting or issues not listed here, please refer to the full user manual or contact COSORI customer support.

SPECIFICATIONS

Attribute	Detail
Brand	COSORI
Model Number	CAF-DC112-ADE
Color	Silver-black
Product Dimensions (D x W x H)	41.3 x 30 x 40.5 cm
Capacity	10.8 Liters
Power	2630 Watts
Material	Metal
Automatic Shut-off	Yes
Special Features	Ceramic coating; Dual Blaze-tech; 5 wind speeds
Item Weight	9.6 Kilograms

WARRANTY AND SUPPORT

COSORI is committed to providing high-quality products and excellent customer service.

Warranty Information:

Specific warranty details may vary by region and retailer. Please refer to the warranty card included with your product or visit the official COSORI website for the most up-to-date warranty information.

Customer Support:

For any questions, concerns, or technical assistance, please contact COSORI customer support. You can typically find contact information on the official COSORI website or within the product packaging.

You can also visit the official COSORI store for more information and product registration:[COSORI Official Store](#)

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ASK A QUESTION ABOUT THIS MANUAL

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.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

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