


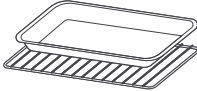




QUICK START GUIDE

USING COOKING ACCESSORIES

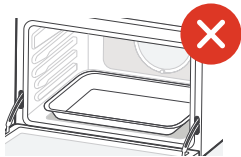
Accessory	Cooking Function	Food Type	Rack Position
 Fry Basket	DEHYDRATE ("DEHY")	Fruits, Meat, Jerkies, etc.	3
	AIR FRY	Oil-free foods such as french fries and vegetable.	3
 Roasting Rack Insert & Sheet Tray & Wire Rack	AIR FRY	Oily foods such as chicken wings.	3
	AIR ROAST	Drumsticks, Skewers, Meatballs, etc.	4
 Roasting Rack Insert & Casserole Pan & Wire Rack	AIR ROAST	The large chunk of food such as whole chicken.	4
 Sheet Tray & Wire Rack	AIR BAKE	Cinnamon Rolls, Baked Potatoes, Biscuits, etc.	3
	BAKE	Cake, Muffins, Quick Bread, etc.	4
	BROIL	Meats, Cheeses, etc.	1
	WARM	Any food need to keep warm.	Any
	REHEAT	Any food need to reheat.	Any
	AIR ROAST	The large chunk of food such as whole chicken	4

Accessory	Cooking Function	Food Type	Rack Position
 Wire Rack	TOAST/BAGEL	Toast, Bagel	2
	PIZZA	Pizza	4
	AIR SOUS VIDE	Salmon Fillet, Bone-in Ribeye, Breasts, etc.	3
	PROOF	Rises yeasted doughs or ferments yogurt.	4
 Casserole Pan (not included)	BURNER	Some foods suitable for moist cooking methods, such as potatoes, shrimps, pastas. Note: Moist cooking methods include braising, stewing, simmering, etc.	5

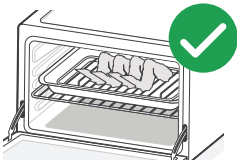
NOTE

- We recommend running the oven on Air Fry at 450°F for 20 minutes without adding food and accessories. This removes any residues. This is completely safe and not detrimental to the performance of the oven.
- If the unit generating smoke, please ensure you are using the sheet pan when cooking all greasy foods or when cooking in Air Fry, Air Roast modes.

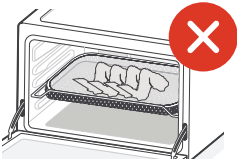
- Do not put the sheet tray on ceramic burner directly.



- Do not use the fry basket accessory to cook fatty foods.

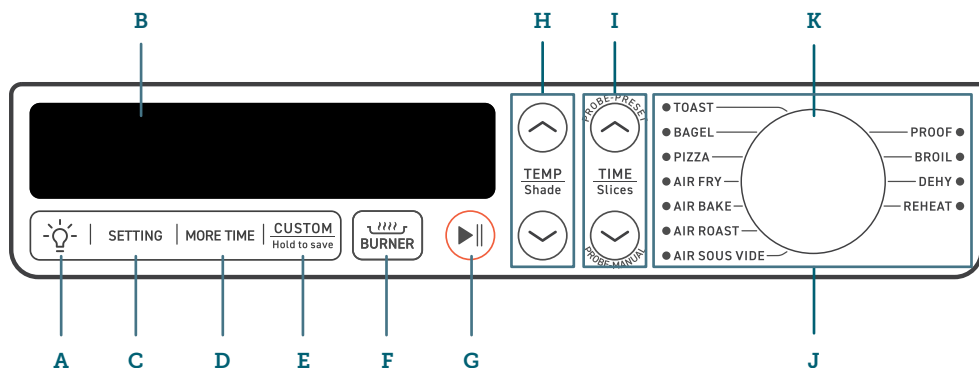


- If you don't have the casserole pan accessory, please use the sheet tray accessory when cooking the large chunk of food such as whole chicken.



CONTROLS

Control Panel



- A.** Light/Power Button (Hold to turn off the oven.)
- B.** LED Display
- C.** Setting Button
- D.** More Time Button
- E.** Custom Button
- F.** Burner Button
- G.** Start/Pause Button (The button will light up during cooking.)
- H.** Increase/Decrease Temperature
- I.** Increase/Decrease Time
- J.** Cooking Functions
- K.** Control Knob

Start/Pause Button

1. Tap to Start/Pause a cooking function.
2. Tap during preheating to skip the preheating stage. Preheating is automatically included in the Air Fry, Air Bake, Air Roast, Bake, and Pizza cooking functions.









Control Knob

1. Turn the control knob to select a cooking function.

Cancel Cooking

1. While the oven is paused, turn the control knob to a different function to cancel cooking.

Increase/Decrease Time









1. Tap  or  to adjust the time setting.
2. Press and hold  or  to rapidly increase or decrease the time.
3. When using the Toast or Bagel cooking functions, tap  or  to adjust the number of slices from 1 to 9.
4. When using the thermometer, tap  to use recommended temperature presets for the food you are cooking.
5. When using the thermometer, tap  to manually input temperature settings.

Burner Button

1. Tap to turn the Burner function on.
2. Cycles through LOW (L3), MID (L6), HIGH (L10), and burner off.

CONTROLS

Increase/Decrease Temperature

1. Tap  or  to adjust the temperature setting.
2. Press and hold  or  to rapidly increase or decrease the temperature.
3. When using the Toast or Bagel cooking functions, tap  or  to adjust the desired shade level from 1 (light) to 7 (dark).
4. When using the Burner function, tap  or  to adjust the heat level from L1 (low) to L10 (high).

Setting Button

1. Tap to adjust oven settings.


Light Button

1. Tap to turn the oven light on/off.
2. If not manually turned off, the light will turn off automatically after 45 seconds.
3. The light turns on when the door is open and during the last 10 seconds of a cooking function.

Power Button

1. Press and hold the , the oven will turn off.

Note: If there is **no operation for 45 seconds**, the oven will turn off.

2. Turn the knob or press any button to turn the oven back on (except )

Custom Button



1. Press and hold to save your own customized cooking function.
2. Tap to use your customized cooking function.
3. **Only** one customized cooking function can be saved at a time.

More Time Button



1. Tap during a cooking function to add more cooking time.
2. Time increases at increments of 30 seconds, 1 minute, 5 minutes, 10 minutes, or 30 minutes depending on the cooking function.

Factory Reset

To reset all functions back to default settings:

1. Unplug the oven.
2. Plug in the oven and immediately press and hold Time  and Time  at the same time. This will reset all cooking functions.

Working Status

1. When the oven is cooking, the  button will light up. And when the oven stops cooking, the  button will turn off.
2. When you open the door during cooking, the oven will pause cooking automatically (except when only using the burner function), and the oven light will turn on. When you close the door, cooking will resume and the oven light will stay on for 60 seconds, then turn off.

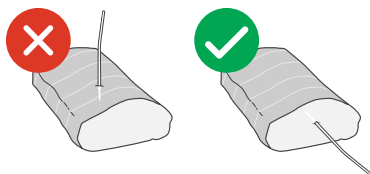
USING THE THERMOMETER

Use the thermometer (not included) to precisely measure the internal temperature of meat, poultry, and more.

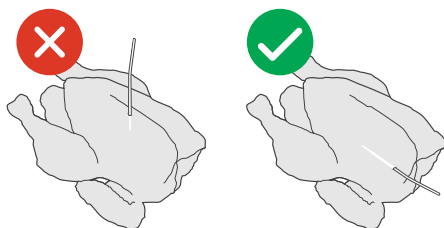
Note:

- **Do not** use the thermometer with frozen meat or cuts of meat less than 1-inch thick.
- The thermometer temperature range is 100°–200°F.

1. Insert the thermometer probe straight into the center of the **thickest** part of the meat.

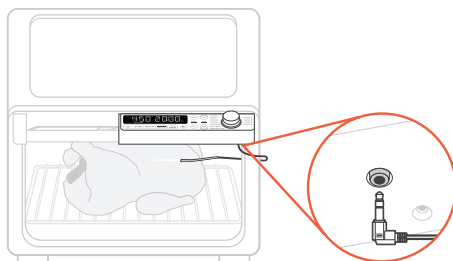


- a. For poultry, insert the probe horizontally into the inner thigh or breast.



- b. Keep the probe away from fat or bones.
- c. Make sure the probe **does not** go all the way through the breast into the cavity.

2. Place the food into the oven. Plug the thermometer into the thermometer input.



3. Turn the control knob to your desired cooking function.
 - a. The thermometer can **only** be used with the Air Fry, Air Bake, Air Roast, Bake, Dehydrate, Reheat, and Burner cooking functions.



4. Select the presets or manual input, and adjust the target internal temperature.

THERMOMETER MANUAL INPUT:

- a. Tap **TIME** to manually input temperature.
- b. Tap **TEMP** or to adjust the target internal temperature from 100°–200°F.



USING THERMOMETER PRESETS:



- a. Tap **TEMP** to select a preset.
- b. Turn the control knob to select the type of meat: Steak, Pork, Chicken, or Fish.
- c. Tap **TEMP** or to adjust the desired doneness, according to the following chart:

	Rare	Med Rare	Med	Med Well	Well
Steak	120°–130°F	135°–140°F	145°–150°F	155°–160°F	165°–170°F
Pork	-	-	145°–150°F	155°–160°F	165°–170°F
Chicken	-	-	-	-	165°–175°F
Fish	-	120°–130°F	135°–140°F	145°–150°F	155°–160°F

- 5. After setting the presets or manual input, tap to begin cooking. The display will show the current temperature and target temperature.
- 6. The oven will stop heating and beep when finished. Unplug the thermometer and the oven will return to normal operation.

BURNER FUNCTION (“BURNER”)

- 1. Place food in the casserole pan.
- 2. Place the casserole pan at level 5 position (directly on the ceramic burner). Close the oven door.
 - a. You can also leave the oven door open while cooking to stir the food. The oven will not pause when the door is open.

Note: Do not use the sheet tray to replace the casserole pan, the material of sheet tray will be unstable when it put on the ceramic burner during cooking.

- 3. Tap **BURNER** to select the Burner cooking function.
- 4. Optionally, customize the temperature and time. You can do this anytime during cooking.
 - a. Continue tapping **BURNER** to cycle between LOW (L3), MID (L6), HIGH (L10), and burner off.

- b. Optionally, tap **TEMP** and to adjust the heat level from L1 (low) to L10 (high).
- c. Tap **TIME** and to adjust the time between 1 min–1 hr.

- 5. Tap to begin cooking. The display will show the timer counting down.
 - a. If needed, tap **MORE TIME** to add more cooking time.

CAUTION: The ceramic burner gets very hot during cooking. Do not touch the surface during cooking or before it cools down.

- 6. The burner will stop heating and the oven will beep when finished.

CARE & MAINTENANCE

Cleaning the Oven

1. Before cleaning, cancel cooking and unplug the oven, then **allow it to cool completely**. Open the door for faster cooling.
2. Apply non-abrasive liquid cleanser or a mild spray solution to a soft, damp cloth or sponge (not directly on the oven surface) and wipe all parts of the oven, especially the oven interior.

Note:

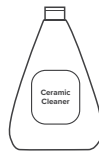
- **Do not** use a dry cloth on the display screen, or it may be scratched.
 - **Steam may release from the sides of the door during cooking. And sometimes water may condense on the screen. This is normal and safety. You can wipe off the moisture with a tissue.**
3. To clean the glass door, use a glass cleaner or mild detergent and a soft, damp sponge or soft, plastic scouring pad.
 4. Let all surfaces dry completely before plugging in or starting the oven.

Cleaning the Burner

Note: Before cleaning the burner, for ensure safety, allow the burner surface to cool.

Daily regular cleaning

Apply a ceramic burner cleaner to the burner surface before using and whenever the surface is dirty.



- a. Shake the cleaning cream well. Apply a few drops of cleaner directly to the burner surface.
- b. Use a paper towel or a cleaning pad to clean the entire burner surface.
- c. Use a dry cloth or paper towel to remove all cleaning residue. No need to rinse.

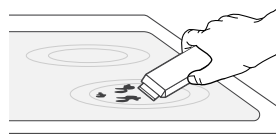
Removing burned-on residue



- a. Spread a few drops of ceramic burner cleaner on the entire burned residue area.
- b. Wait 15 minutes.
- c. Using the cleaning pad, rub the residue area, applying pressure as needed.

Removing heavy, burned-on residue

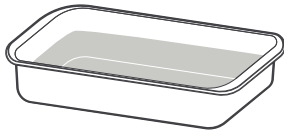
Use a metal razor scraper to remove the food or burned-on residue.



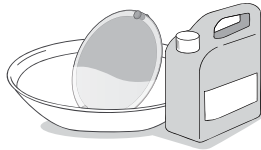
- a. **Do not** use a dull or nicked blade.
- b. Hold the scraper at about a 30° angle to the burner surface.
- c. If used correctly, the metal scraper will not damage the surface.
- d. If the surface pattern of the burner is erased, it is normal and does not affect use.

Cleaning the Accessories

1. Apply non-abrasive liquid cleanser or a mild spray solution to a soft, damp sponge or soft, plastic scouring pad (not directly on the accessory surface). Wipe accessories and soak in warm, soapy water if necessary.
 - a. The accessories are hand-wash recommended. The sheet pan and casserole pan can be put in the dishwasher, but may wear more quickly over time.
 - b. If there are some burned-on residues on the bottom of casserole pan, you can fill the casserole pan with non aggressive liquid cleanser. Let it sit for 20 minutes. Then use sponge to clean it.



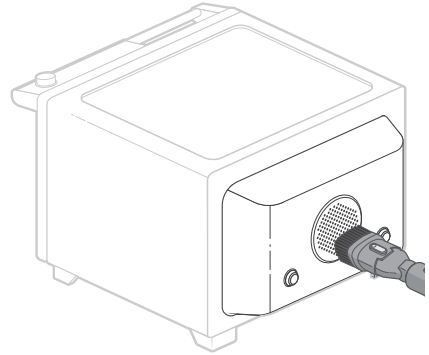
2. To clean the splatter guard, soak it in a bowl with hot water and mild detergent.



3. For stubborn grease:
 - a. In a small bowl, mix 2 US tbsp / 30 mL of baking soda with 1 US tbsp / 15 mL of water to form a spreadable paste.
 - b. Use a sponge to spread the paste on the trays and scrub. Let the trays sit for 15 minutes before rinsing.
 - c. Wash trays with soap and water.
4. Dry thoroughly.

Cleaning the Vents

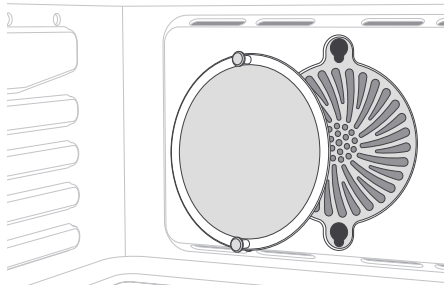
1. Use a vacuum cleaner with a brush or crevice attachment to clean the vents.
2. **Do not** remove any panels from the oven.



If you want to learn more product information, please check our official YouTube account.

SETTING UP

1. Remove all packaging around and inside the oven.
2. Place on a stable, level, heat-resistant surface, away from anything that can be damaged by heat.
3. Wash all accessories and wipe down the inside of the oven.
4. Place the splatter guard in the slots inside the oven. Make sure the knobs are fully inserted and slide down until the splatter guard locks in place.
5. When the accessories are completely dry, place them back in the oven.



Note: Usually after 2-3 months, the splatter guard needs to clean or replace.

MORE INFORMATION



For more product information, please check Cosori's official YouTube account and website.