

# Tips from the Chef

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## Preheating

To produce crisp and evenly cooked food, always preheat your air fryer. Just choose the temperature you want, and let it heat up for 3–5 minutes. When the timer goes off, the air fryer is ready to start cooking.



## Overcrowding

It's tempting to cook more food at once to try and speed up cooking. But if you overcrowd the basket with too much food, it won't brown and may take longer to cook.



## Breading Technique

Breading is a crucial step for many of your delicious cravings, and for many air fryer recipes. First coat food in flour, then egg, and then breadcrumbs. Be sure to press in the breadcrumbs firmly so your food stays coated during cooking for a crisp and crunchy texture.

# COSORI®



## Air Frying Meats & Fish

Let thicker meat rest at room temperature for 15–20 minutes before cooking. If you cook food immediately after taking it out of the fridge, it may come out raw or undercooked. After air frying a steak or a fish fillet, let it rest for 5–10 minutes so the juices stay intact, resulting in a moist and delicate piece of meat.



## Essential Cooking Utensils

Invest in an oil spray bottle. It's much easier than hand-drizzling oil onto your food, and will use less oil overall. Baking tins are great for decadent desserts, and tongs will help you handle small foods.



## Adapting Oven Recipes

You can easily adapt your favorite oven recipes for your air fryer! Just lower the temperature by 20°F and/or cut down the cooking time by 20%. For example: if a recipe calls for 350°F and 20 minutes, then you can air fry at 330°F for only 16 minutes. Results may vary.

# Quick Start Guide

## VESYNC APP SETUP

**Note:** The VeSync app is continually being improved and may change over time. If there are any differences, follow the in-app instructions.

1. To download the VeSync app, scan the QR code or search "VeSync" in the Apple App Store® or Google Play Store.


**Note:** For Android™ users, choose "Allow" to use VeSync.

2. Open the VeSync app. If you already have an account, tap **Log In**. To create a new account, tap **Sign Up**.

3. Tap **+** and select your smart air fryer.


4. Follow the in-app instructions to set up your smart air fryer.

**Note:**

- You can change the name and icon at any time by going to the smart air fryer screen and tapping .
- You can use the VeSync app to connect your smart air fryer to **Amazon Alexa** or **Google Assistant™**.



## DISCONNECTING FROM WI-FI®





















- To disconnect Wi-Fi®, press and hold the  for 15 seconds until the Wi-Fi indicator blinks. This will restore the smart air fryer's default settings and disconnect it from the VeSync app.
- To reconnect, please follow the instructions in the VeSync app for adding a device.

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**Note:** The VeSync app is continually updated and app features will change and expand.

## SHORTCUT SHEET

Please check the manual for complete details on operating your Cosori Smart Air Fryer.

KEEP WARM	PREHEAT	MANUAL	WITHOUT SHAKE	WITH SHAKE
		Once the air fryer is preheated	Once the air fryer is preheated	Once the air fryer is preheated
Select <b>Keep Warm</b>	Select <b>Preheat</b>			
				
Adjust <b>Time/Temp</b> to desired setting	Adjust <b>Temp*</b> to desired setting	Add food to the basket	Add food to the basket	Add food to the basket
			<b>CHICKEN</b> <b>BACON</b>	<b>FRIES</b> <b>STEAK</b> <b>VEGGIES</b>
Press <b>Start/Pause</b>	Press <b>Start/Pause</b>	Adjust <b>Temp/Time</b> to desired setting <i>Optionally, press  to add shake</i>	Chose a <b>Function</b>	Chose a <b>Function</b> that has a Shake Reminder
				
	Screen will show " <b>End</b> " when air fryer is ready	Press <b>Start/Pause</b> <i>Shake when prompted</i>	Press <b>Start/Pause</b>	Press <b>Start/Pause</b>
	<i>*Note: Time will automatically adjust based on <b>Preheat</b> Temp.</i>			
		Screen will show " <b>End</b> " when cooking is done	Screen will show " <b>End</b> " when cooking is done	Shake when the air fryer beeps 5 times and  blinks
				
				Screen will show " <b>End</b> " when cooking is done

**Need a hand?**  
Reach out to us at [support@cosori.com](mailto:support@cosori.com)

## CUSTOMIZE YOUR FUNCTIONS

Function	Food Type	Temperature	Time	Shake Reminder?
 <b>Chicken</b>	Boneless Skinless Chicken Breast	390°F	20 Minutes	
	Chicken Wings	Use default settings	Use default settings	
	Bone-In, Skin-On Chicken Thighs	400°F	15 Minutes	
 <b>Fries</b>	Thin-Cut Fries (¼ in / 0.6 cm)	Use default settings	Use default settings	
	Thick-Cut Fries (½ in / 1.2 cm)	390°F	19 Minutes	
	Potato Wedges	395°F	15 Minutes	
 <b>Bacon</b>	Bacon	Use default settings	Use default settings	
	Italian Sausage Links	380°F	9 Minutes	
	Parma Ham	320°F	6 Minutes	
 <b>Steak</b>	Medium rare	Use default settings	Use default settings	
	Medium	450°F	8 Minutes	
	Well done	450°F	11 Minutes	
 <b>Veggies</b>	Broccoli	Use default settings	Use default settings	
	Cauliflower	Use default settings	Use default settings	
	Zucchini	365°F	5 Minutes	

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# Quick Reference Guide

Lite 4.0-Quart Smart Air Fryer

Thank you for your purchase!

(We hope you love your new smart air fryer as much as we do)



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### CONTACT OUR CHEFS

Our helpful, in-house chefs are ready to assist you with any questions you might have!

Email: [recipes@cosori.com](mailto:recipes@cosori.com)