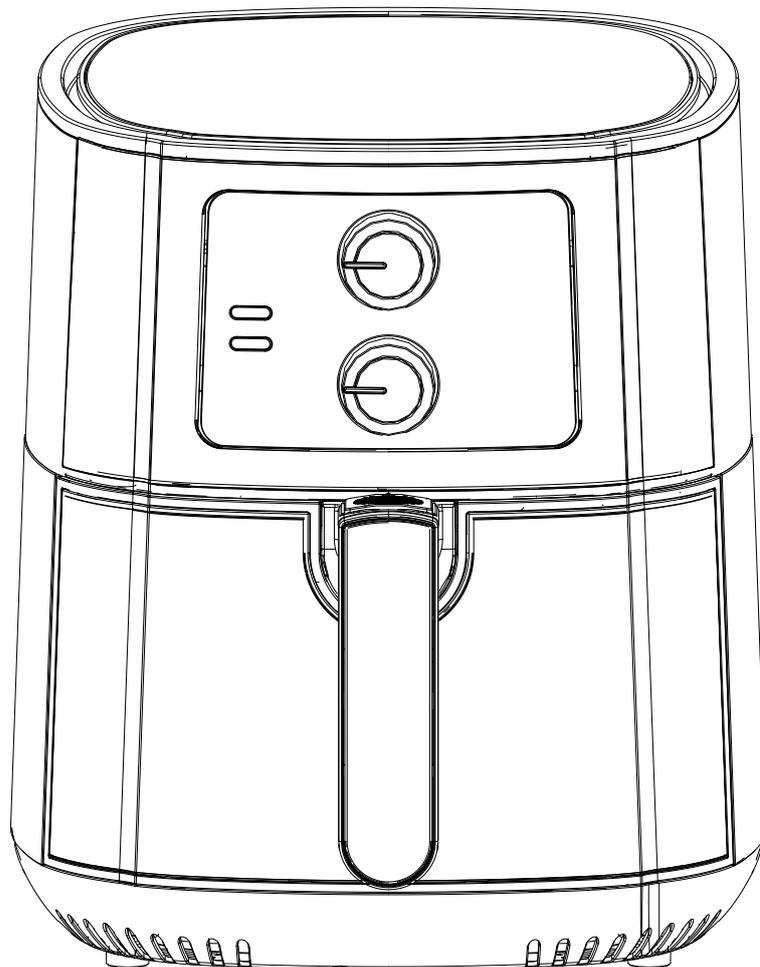




5.5L AIR FRYER

COS-58AFKSS



User Manual

IMPORTANT SAFETY INSTRUCTIONS: Carefully read the following important information regarding installation safety and maintenance. Keep these instructions for future reference.

THANK YOU FOR YOUR PURCHASE

Thank you for your purchase! We know that you have many brands and products to choose from and we are honored to know that you have decided to take one of our products into your home and hope that you enjoy it.

COSMO appliances are designed according to the strictest safety and performance standards for the North American market. We follow the most advanced manufacturing philosophy. Each appliance leaves the factory after thorough quality inspection and testing. Our distributors and our service partners are ready to answer any questions you may have regarding how to install, use and care for your products. We hope that this manual will help you learn to use the product in the safest and most effective manner.

If you have any questions or concerns, please contact the dealer from whom you purchased it, or contact our Customer Support Team at **1-888-784-3108**, or visit **cosmoappliances.com**.

Please read the important safety instructions before using the Air Fryer for your own safety, and to reduce the risk of hazards such as injury, fire and electrical shock.

Please keep this manual for future use.

Thank you!



APPLIANCES

TABLE OF CONTENTS

SAFETY & WARNINGS	4-5
PRODUCT DIAGRAM & SPECIFICATIONS	6
INTRODUCTION	7
PREPARING FOR FIRST USE	7
OPERATING INSTRUCTIONS	8-9
Air Frying Tips	9
Suggested Cook Times & Temperatures	9
CLEANING & MAINTENANCE	10
TROUBLESHOOTING	11
WARRANTY & SERVICE	12-13

SAFETY & WARNINGS



Read this instruction booklet before installing and using the appliance.

- Do not immerse the appliance, body, cord or plug in water or other liquid, to protect against electrical shock and damaging the unit.
- Do not allow children to play with the socket and plug to avoid electric shock.
- Do not place the appliance in the presence of explosive and/or flammable fumes.
- Do not place the appliance on or near the flammable material, such as tablecloths, curtains, and others, to avoid fire hazards.
- Be sure to use on a heat resistant and even surface, keep the appliance at least 10 inches away from the wall, furniture, or other flammables.
- Monitor the appliance while it is in use.
- Any persons that lack knowledge of this appliance must be guided by other persons who have experience using the appliance, and who will be responsible for their safety.
- Keep the appliance away from children to avoid scalding, electric shock and/or other injuries.
- This appliance is intended for household use only.
- Do not remove permanently affixed labels, warnings, or plates from the product. This may void the warranty. Please observe all local and national codes and ordinances.
- Do not use the appliance for other than intended use. Intentional misuse of the appliance will void the warranty.



When moving the air fryer, make sure that you hold it securely and support the base—do not rely on the food basket handle when moving the fryer!

SAFETY & WARNINGS



IMPORTANT: NEVER FILL THE POT WITH OIL, OR IT MAY CAUSE A FIRE HAZARD. This item is designed to cook using AIR.

The appliance contains electronic and heating elements. Do not submerge the Air Fryer unit in water or liquid, nor wash with direct water source (i.e. running faucet).

Use CAUTION when operating this Air Fryer, it will be HOT. Only open with the handle and use extreme care when moving the unit while in operation or after cooking. Use only insulated Pot Holder gloves to pick up the unit if needed.

Do not cover the air intake or outlet during operation. Keep hands, face, etc. away from the air outlet.

Do not touch the inside of the appliance to avoid burns and scalding.

Keep all food / ingredients in the basket. Use proper utensils (i.e. tongs) to safely rotate and remove food.

High-temperature air will flow from the outlet while the appliance is in use. Please keep a safe distance.

Use caution when removing the Fry Pot from the Air Fryer to avoid hot steam and air. Use only the prescribed method of operation to avoid injury. Please read the section on removing and replacing the Fry Pot to be safe.



FOR YOUR SAFETY: If the information in this manual is not followed exactly, a fire, burn, electric shock or short circuit may result, causing property damage, personal injury, or death.

Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

FOR YOUR SAFETY: Please keep the plug clean to avoid injury or hazard.

Do not damage, strongly pull or twist the power cord, use it to carry heavy loads, or alter it in any way.

Do not let cord hang over the edge of table or counter, or touch hot surfaces, to avoid electric shock, fire, and other accidents. The damaged power cord must be repaired by a trained technician or electrician.

FOR YOUR SAFETY: Please do not plug and unplug with wet hands, otherwise, it may cause electric shock.

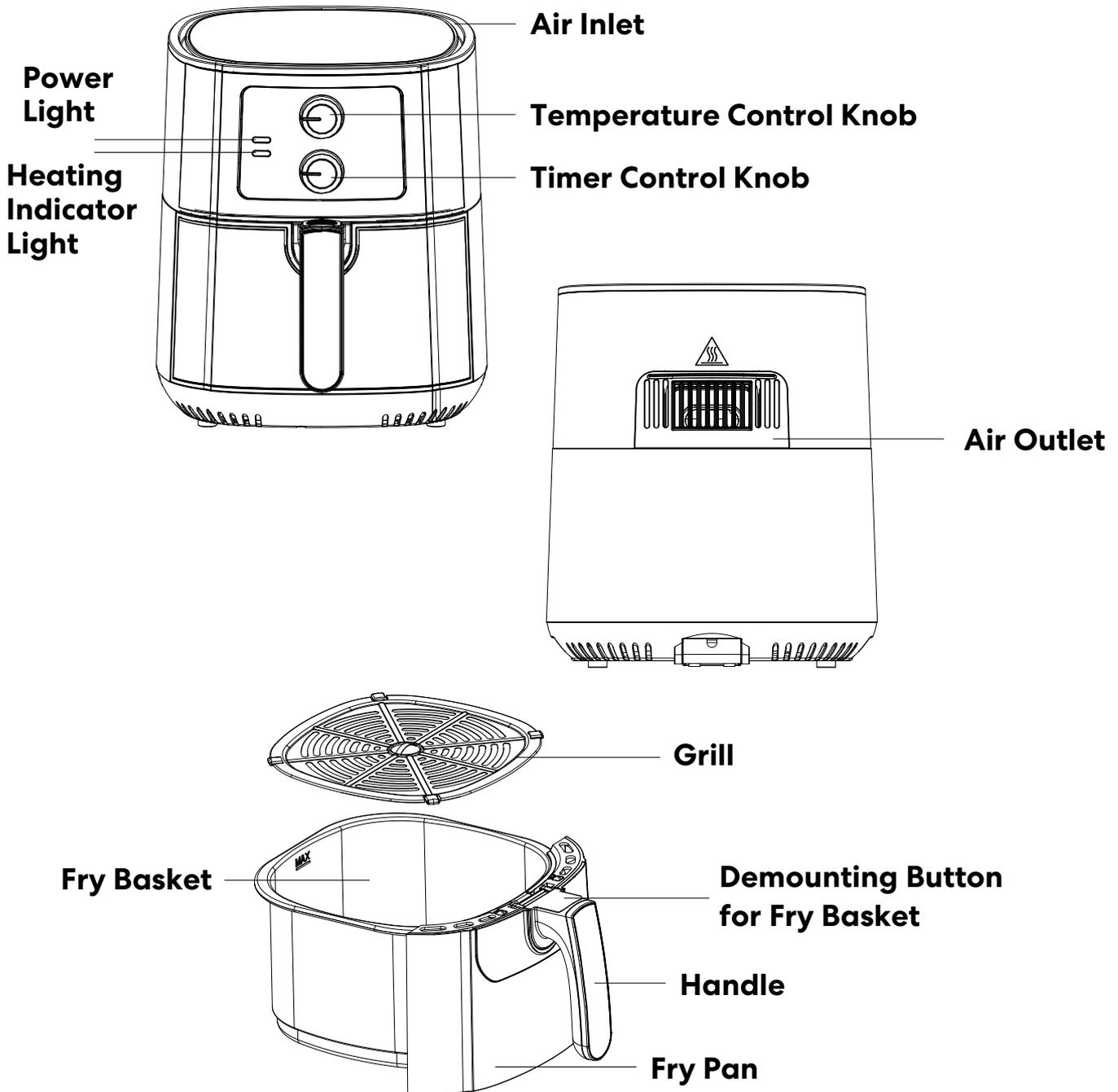
Plug tightly, otherwise, it may cause electric shock, short circuit, smoking, sparking and other dangers.

Unplug from power socket after use.

Air Fryer is manually operated and cannot be connected to an external timer or independent remote system.

Allow Air Fryer and components to completely cool before cleaning.

PRODUCT DIAGRAM & SPECIFICATIONS



Model:	COS-58AFKSS
Capacity:	5.5 Liters
External Dimensions:	00 x 00 x 00
Net Weight:	9.7 lbs.
Rated Voltage:	120V
Rated Frequency:	60Hz
Rated Output Power:	1400W

INTRODUCTION

The Cosmo Air Fryer will help you to cook all your favorite meals and snacks without the use of extra oils or fats. Fat-free frying uses the principle of hot air combining with high-speed air cycling (Fast air change) and will provide one-time comprehensive heating; for most ingredients/food, there is no need for additional oil while cooking. The Grill for the Fry Pan allows for the Air Fryer to bake food, such as cake and biscuits.

To prepare your Cosmo Air Fryer for the first time:

- 1.) Remove all packing material.
- 2.) Remove the glue and labels on the unit.
- 3.) Clean the Fry Basket, Fry Pan, and Grill thoroughly with hot water, detergent, and a non-abrasive sponge. These components are also dishwasher-safe.
- 4.) Wipe the inside and outside of the Air Fryer unit with a wet cloth/non-abrasive sponge and dry thoroughly.

NOTE: DO NOT submerge the Air Fryer unit or plug in water, nor wash with direct water source, i.e. running faucet.

- 5.) Place the Air Fryer on a surface that is leveled, even, and stable. DO NOT place the Air Fryer on a surface that is NOT heat-resistant.
- 6.) Place the Fry Basket into the Fry Pan securely.
- 7.) Pull the wire out of the wire capsule at the bottom of the unit.



Never pour oil or other liquid into the fryer.

The fat-free fryer uses the technology of hot air heating.

Do not put any objects on top of the air fryer; this will prevent the airflow and reduce the effect of hot-air heating.

OPERATING INSTRUCTIONS

HOW TO USE THE AIR FRYER

- 1.) Insert the plug into the grounded socket.
- 2.) Pull out the Fry Pan from the Air Fryer.
- 3.) Put the ingredients / food into the Fry Pan. Hold the Fry Pan by the handle only.
- 4.) Slide the Fry Pan back into the Air Fryer.

NOTE: Do not attempt to operate the Air Fryer before the Fry Pan has been inserted.

- 5.) Adjust the temperature by turning the Temperature Control Knob.
- 6.) To turn ON the Air Fryer, adjust the Timer Control Knob to the desired cook time; the Power Wire indicator Light will turn on, and the Heating Indicator Light will blink, indicating the heating components are turning ON and OFF continuously, to maintain the chosen temperature.

NOTE: For cold or frozen food, adjust the cook time to +3 minutes longer.

- 7.) Some food requires to be turned over at the halfway point of the cook time. To turn over ingredients / food, slide the Fry Pan from the Air Fryer, and turn over the using the proper utensils (i.e. tongs), using caution to not touch the interior of the Fry Pan or Air Fryer. When finished, slide the the Fry Pan back into the Air Fryer.

NOTE: Do not press Demounting Button when turning over food / ingredients.

- 8.) The beep of the Timer means that the set Cook Time is done. Carefully remove the Fry Pan from the Air Fryer, and place it on heat-resistant surface, using caution to not touch the interior of the Fry Pan or Air Fryer.

- 9.) Check to see if the food is properly cooked. If more time is needed, repeat Steps 4-8 as necessary.

- 10.) To remove the small sized ingredients / food (e.g. potato chips) from the Air Fryer, press the Demounting Button on the Fry Pot Handle, and take the Fry Basket out.

NOTE: Any excess oil from the ingredients / food will be collected at the bottom of the Fry Pan. Do not turn over the Fry Basket before demounting the Fry Pan to avoid spilling excess oil/fat onto cooked food.

CAUTION: After cooking, hot air and steam may emit from the air fryer.

- 11.) Carefully pour out the cooked food from the Fry Pan -OR- use the proper utensils (i.e. tongs) to move food to the appropriate plate, dish, bowl, etc.

Air Fryer can be immediately used again to cook another batch of food/ ingredients.

NOTE: Excess oil/fat at the bottom of the Fry Pan may cause white smoke to emit from the Air Fryer, but will not effect cooking process.

OPERATING INSTRUCTIONS

Air Frying Tips

- Any food that can be cooked in the oven can also be cooked in the fat-free fryer.
- Smaller sized portions of food will require less time for cooking.
- During the cooking process, turning over the food will allow for more even frying.
- Adding a small amount of oil to ingredients/food BEFORE cooking, the food can cook crispier in the Air Fryer. After adding the oil, allow the food to sit for several minutes before cooking. (**NOTE: Never pour oil or other liquid directly into the air fryer.**)
- Bread can be made quickly and conveniently with the use of pre-fermented dough. Compared to fresh dough, pre-fermented dough requires a shorter cooking time.

Suggested Cook Times & Temperatures

	Food	Amount (Minimum-Maximum)	Cook Time	Temperature	Turn Over	Additional
	French Fries	21.1 oz. - 35.2 oz.	18-25 min.	400°F	Yes	
	Chicken Wings	24.6 oz. - 31.7 oz. 10-13 Pieces	20-25 min.	360°F	Yes	Add 1/2 spoon of oil
	Shrimp	5.2 oz. - 8.8 oz.	15-20 min.	320°F	Yes	
	Cake	19.4 oz. - 22.9 oz. 2.4 - 2.8 cups	35-45 min.	320°F	Yes	
	Beef Steak	15.8 oz. / 3-5 Pieces	15-25 min.	320°F	Yes	Add 1/2 spoon of oil
	Fish	7.05 oz. - 10.5 oz.	15-20 min.	360°F	Yes	
	Rib	12.3 oz. - 15.8 oz.	15-20 min.	360°F	Yes	

CLEANING & MAINTENANCE

- It is highly recommended to clean the appliance each time after using.
- The Fry Pan and Fry Basket are covered with non-stick coating. Do not use abrasive cleaning materials (i.e. steel wool, etc.) for cleaning, as it will damage the non-stick coating.

Cleaning the Air Fryer

- 1.) Remove the plug from the power socket.
- 2.) Allow the Air Fryer unit to cool down completely. Removing the Fry Basket from the unit allows the components to cool down more quickly.
- 3.) Clean the Fry Basket, Fry Pan, and Grill thoroughly with hot water, detergent, and a non-abrasive sponge. These components are also dishwasher-safe.

NOTE: If desired, insert the Fry Basket into the Fry Pan, and submerge the entire Fry Pan for 10 minutes in hot, soapy water.

- 4.) To clean the Air Fryer unit, use a wet cloth/non-abrasive sponge on the interior and exterior.

WARNING: DO NOT submerge the Air Fryer in water or liquid, nor wash with direct water source (i.e. running faucet).

- 5.) Use a cleaning brush to clean the heating components inside the Air Fryer. Sweep out any remaining food particles or cooking residue.

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	SOLUTION
The Fry Pan does not work	<ol style="list-style-type: none"> 1.) The air fryer plug is not inserted into the power socket 2.) The timer has not been set 	<ol style="list-style-type: none"> 1.) Insert the plug into the grounded power socket 2.) Set the desired cook time with the Timer knob and Air Fryer will begin the cooking process
Food / ingredients in the Fry Pan are not cooked all the way through	<ol style="list-style-type: none"> 1.) There is a large quantity of food / ingredients in the Fry Pan 2.) The cooking temperature is too low 3.) The cooking time is too short 	<ol style="list-style-type: none"> 1.) Put the food / ingredients into the Fry Pan in small batches to fry food more evenly 2.) Set the proper temperature with the Temperature knob 3.) Set the desired cook time with the Timer knob
Food / ingredients are not baked evenly in the Fry Pan	Food / ingredients were not turned over during the cooking process	If food / ingredients lay on top of or clumps together with other food (e.g. French fries), they must be turned over or rotated during cooking process
Fried food coming out of the Fry Pan is not crispy enough	The chosen fried food must be baked in traditional oven	<ol style="list-style-type: none"> 1.) Use a traditional oven 2.) Add some oil to the food / ingredients BEFORE cooking to increase crispiness
White smoke coming out of the appliance	<ol style="list-style-type: none"> 1.) Food / ingredients contain a high amount of oil or fat 2.) Oil / fat from previous cooking cycles remains at the bottom of the Fry Pan 	Cooking food / ingredients with high oil / fat content will allow fumes to permeate the Fry Pan and may cook hotter than usual; this will not affect the final cooking effect. Clean the Fry Pan after use
Fresh potato chips (crisps) are not fried crispy or evenly in the Fry Pan	The potato chips were not properly soaked before air frying	<ol style="list-style-type: none"> 1.) Use fresh potatoes; ensure they will not split while cooking 2.) Drain the potato chips before adding oil 3.) Slicing potato chips into smaller slices and adding a small amount of oil (Before cooking only) allows the chips to cook lighter and crispier

WARRANTY AND SERVICE

For full warranty details on this product please visit:
<http://www.cosmoappliances.com/warranty>

TO RECEIVE WARRANTY SERVICE, YOUR
PRODUCT MUST BE REGISTERED. TO REGISTER, VISIT:

WWW.COSMOAPPLIANCES.COM/WARRANTY

SCAN TO REGISTER



IMPORTANT

Do Not Return This Product To The Store If
you have a problem with this product, please contact
Cosmo Customer Support at
+1(888)784-3108
DATED PROOF OF PURCHASE, MODEL #, AND SERIAL #
REQUIRED FOR WARRANTY SERVICE

IMPORTANT

Ne pas Réexpédier ce Produit au Magasin
Pour tout problème concernant ce produit, veuillez contacter
le service des consommateurs Cosmo Customer Support au
+1(888) 784-3108
UNE PREUVE D'ACHAT DATEE EST REQUISE POUR BENEFICIER DE
LA GARANTIE.

IMPORTANTE

No regrese este producto a la tienda
Si tiene algún problema con este producto, por favor contacte el
AYUDA AL CLIENTE COSMO al
+1(888)784-3108
(Válido solo en E.U.A).
NECESITA UNA PRUEBA DE DE COMPRA FECHADA, NÚMERO DE
MODELO Y DE SERIE PARA EL SERVICIO DE LA GARANTÍA

Correct Disposal of this product:



This marking indicates that this appliance should not be disposed with other household wastes. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources.



APPLIANCES

Cosmo is constantly making efforts to improve the quality and performance of our products, so we may make changes to our appliances without updating this manual.

Electronic version of this manual is available at:
www.cosmoappliances.com