

COSORI®

User Manual

Premium II Plus 6.5-Quart Air Fryer



Questions or Concerns?

Mon-Fri, 9:00 am-5:00 pm PST/PDT
support@cosori.com | 1-888-402-1684



Thank you for
your purchase!



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



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On behalf of all of us at COSORI,

Happy cooking!

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Package Contents

1 × Premium II Plus 6.5-Quart Air Fryer
1 × Crisper Plate
1 × Recipe Book
1 × User Manual
1 × Quick Reference Guide

Specifications

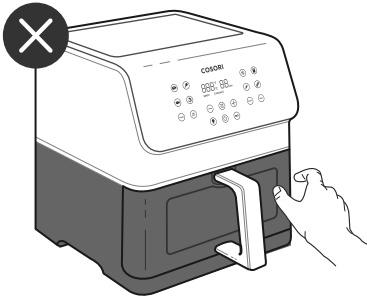
Model	CAF-P652-KUS
Power Supply	AC 120V, 60Hz
Rated Power	1700W
Capacity	6.5 qt / 6.2 L (serves 3–5 people)
Temperature Range	170°–400°F / 75°–205°C
Time Range	1–60 min
Dimensions (including handle)	14.6 x 11.8 x 12.6 in / 37.2 x 30 x 32.1 cm
Dimensions (not including handle)	12 x 11.8 x 12.6 in / 30.5 x 30 x 32.1 cm
Weight	12.6 lb / 5.7 kg

READ AND SAVE THESE INSTRUCTIONS

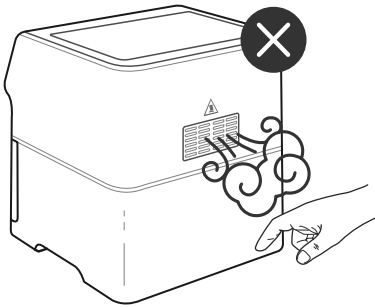
IMPORTANT SAFEGUARDS

Follow basic safety precautions when using your air fryer. Read all instructions.

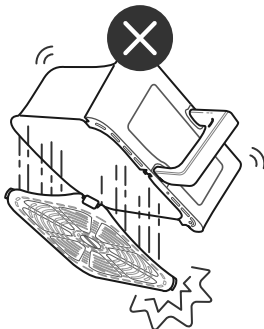
Key Safety Points



Do not touch hot surfaces.
Use handle.



Do not block any ventilation openings. Hot steam is released through openings. Keep your hands and face clear of openings.



CAUTION: The hot crisper plate may fall out when turning the basket over.

Note:

- *Firmly insert the crisper plate into the basket to reduce the chance of it falling out.*
- **Always** use tongs to carefully remove hot food.



General Safety

- To protect against electric shock, **do not immerse the air fryer** housing, cord, or plug in water or other liquids.
- Closely supervise children near your air fryer.
- Unplug when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- **Do not** use your air fryer if it is damaged, not working, or if the cord or plug is damaged. Any other servicing should be performed by an authorized service representative. Contact **Customer Support** (see page 25).
- **Do not** use third-party replacement parts or accessories, as this may cause injuries.
- **Do not** use outdoors.
- **Do not** place the air fryer or any of its parts on a stove, near gas or electric burners, or in a heated oven.
- Be extremely cautious when moving your air fryer (or removing the basket) if it contains hot oil or other hot liquids.
- **Always** place the crisper plate on a heat-resistant surface after removing it from the basket.
- **Do not** clean with metal scouring pads. Metal fragments can break off the pad and touch electrical parts, creating a risk of electric shock.
- **Do not** place anything on top of your air fryer. **Do not** store any materials, other than manufacturers recommended accessories, in this air fryer when not in use.
- **Only** use your air fryer as directed in this manual.
- This air fryer is not to be used by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

- **Do not** allow children to clean or perform maintenance on the air fryer unless they are supervised.
- Not for commercial use. Household use **only**.
- Children should be supervised to ensure that they do not play with the appliance.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.

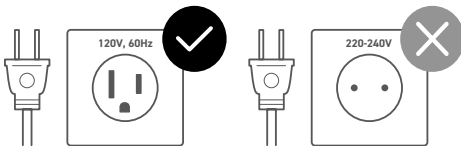
While Air Frying

- An air fryer works with hot air **only**. **Never** fill the basket with oil or fat.
- **Never** use your air fryer without the basket in place.
- **Do not** place oversized foods or metal utensils into your air fryer.
- **Do not** touch the basket or crisper plate during or immediately after air frying.
- **Do not** place paper, cardboard, non-heat-resistant plastic, or similar materials into your air fryer. You may use parchment paper or foil.
- **Never** put baking or parchment paper into the air fryer without food on top. Air circulation can cause paper to lift and touch heating coils.
- **Always** use heat-safe containers. Be extremely cautious if using containers that aren't metal or glass.
- Keep your air fryer away from flammable materials (curtains, tablecloths, etc.). Use on a flat, stable, heat-resistant surface away from heat sources or liquids.
- Immediately turn off and unplug your air fryer if you see dark smoke coming out. White smoke is normal, caused by heating fat or food splashing, but dark smoke means that food is burning or there is a circuit problem. Wait for smoke to clear before pulling the basket out. If the cause was not burnt food, contact **Customer Support** (page 25).

- **Do not** leave your air fryer unattended while in use.
- To turn the air fryer off, press  once. The air fryer will beep,  will turn blue, and all other buttons will turn off.
- To unplug, grab the plug and pull from the outlet. **Never** pull from the power cord.

Power & Cord

- A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- **Do not** let the power cord (or any extension cord) hang over the edge of a table or counter, or touch hot surfaces.
- Remove and discard the plug's protective cover to prevent a choking hazard.
- Keep the air fryer and its cord out of reach of children.
- **Never** use an outlet below the counter when plugging in your air fryer.
- Your air fryer has a polarized plug (one prong is wider than the other), which fits into a polarized outlet only one way. If the plug does not fit, reverse the plug. If it still does not fit, **do not** use the plug in that outlet. **Do not** alter the plug in any way.
- Your air fryer should **only** be used with **120V, 60Hz** electrical systems. **Do not** plug into another type of outlet.



Extension Cords

- Longer extension cords are available and may be used if care is exercised in their use. If a longer extension cord is used:
 - The marked electrical rating of the extension cord should be at least as great as the electrical rating of the air fryer.
 - The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

Electromagnetic Fields (EMF)

The COSORI Air Fryer complies with all standards regarding electromagnetic fields (EMF). If handled properly and according to the instructions in this user manual, the appliance is safe to use based on scientific evidence available today.



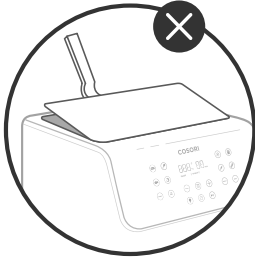
CAUTION: Hot Surface

SAVE THESE INSTRUCTIONS

GETTING TO KNOW YOUR AIR FRYER

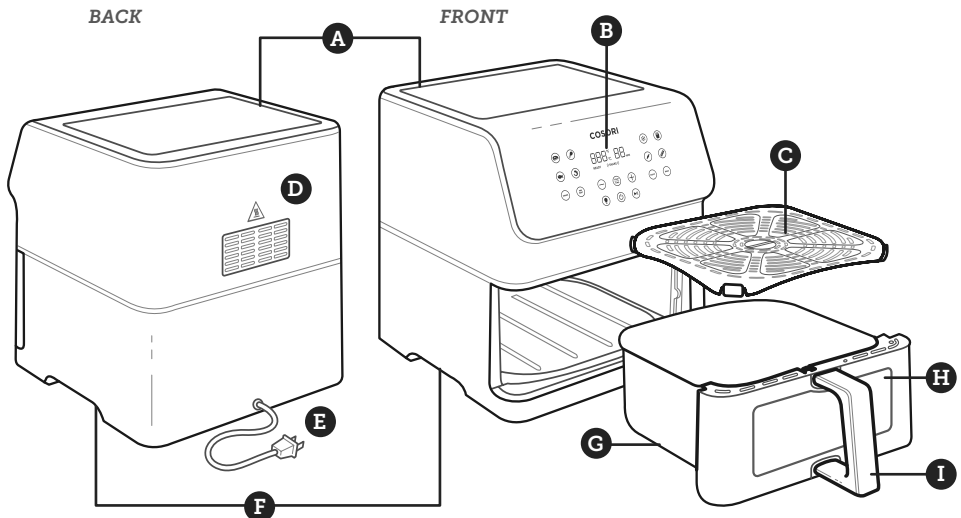
Your COSORI Air Fryer uses rapid 360° air circulation technology to cook with little to no oil for quick, crispy, delicious food with up to 85% less oil than deep fryers. With user-friendly, one-touch controls, a nonstick basket, and an intuitive, safe design, the COSORI Air Fryer is the star of your kitchen.

Air Fryer Diagram



Note:

- **Do not** try to open the top of the air fryer. This is not a lid.
- The basket and crisper plate are made with nonstick coating. It is PFOA-free and BPA-free.



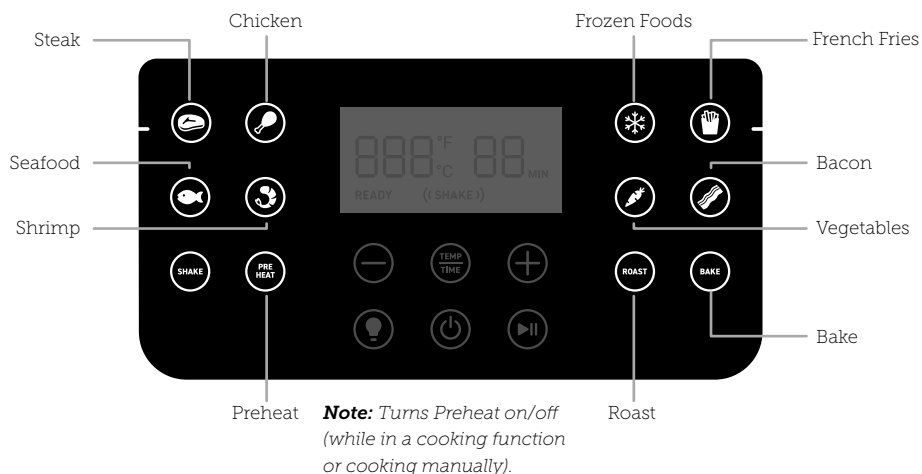
- | | |
|-------------------|--------------------|
| A. Air Inlet | F. Housing Handles |
| B. Control Screen | G. Basket |
| C. Crisper Plate | H. Basket Window |
| D. Air Outlet | I. Basket Handle |
| E. Power Cord | |

DISPLAY DIAGRAM

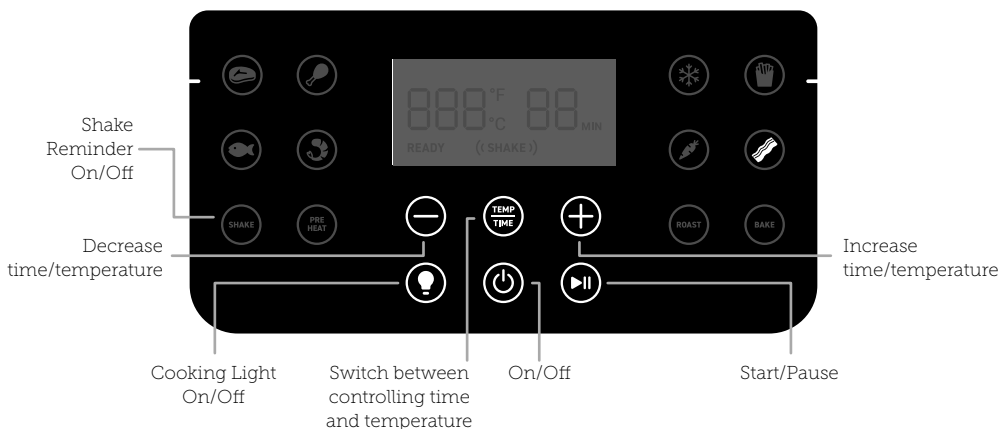
Note:

- When you press a button to use a cooking function, it will turn blue to show that it's active. Pressing again will deselect the function and return to air frying manually.
- To save or reset cooking functions, see **Cooking Function Settings** (page 12).

Cooking Functions

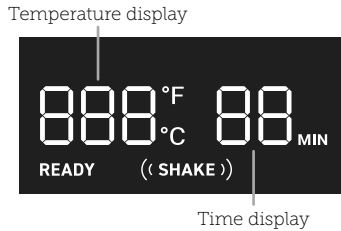


Control Panel

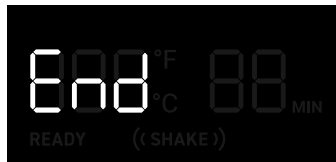


DISPLAY DIAGRAM (CONT.)

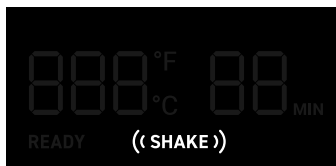
Display



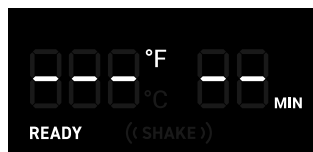
DISPLAY MESSAGES



Cooking function has ended.



Reminder to shake or flip food.



Air fryer is preheated. Add food to the basket.
Cooking will start when the basket is reinserted.

BEFORE FIRST USE

Setting Up

1. Remove all packaging from the air fryer, including any temporary stickers.
2. Place the air fryer on a stable, level, heat-resistant surface. Keep away from areas that can be damaged by steam (such as walls or cupboards).



Note: Leave 5 inches / 13 cm of space behind and above the air fryer. [Figure 1.1] Leave enough room in front of the air fryer to remove the basket.

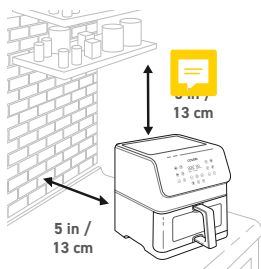


Figure 1.1

3. Wash the basket and crisper plate thoroughly, using either a dishwasher or a non-abrasive sponge.

Note: There may be water spots on the basket window after washing. This is normal. Run the air fryer for 15 minutes to completely dry the basket.

4. Wipe the inside and outside of the air fryer with a slightly moist cloth. Dry with a towel.
5. Align the arrows on the crisper plate with the arrows on the basket and push down firmly to insert. Place the basket inside the air fryer. [Figure 1.2]

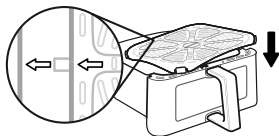


Figure 1.2

Test Run

A test run will help you become familiar with your air fryer, make sure it's working correctly, and clean it of possible residues in the process.

1. Make sure the air fryer basket is empty and plug in the air fryer.
2. Press **PREHEAT**. The display will show "400°F" and "5 MIN".
3. Press **▶||** to begin preheating. When preheating is done, the air fryer will beep.
4. Pull out the basket and let it cool for 5 minutes. Then place the empty basket back in the air fryer.
5. Press **🍖** to select the **Steak** function. The display will show "400°F" and "10 MIN".
6. Press **TEMP/TIME** twice. The time will blink on the display. Press the **—** button once to change the time to 5 minutes.

Note: Optionally, press **SHAKE** to turn off the shake reminder and press **PREHEAT** to remove preheat.

7. Press **▶||** to begin. When finished, the air fryer will beep.
8. Pull out the basket. This time, let the basket cool completely for 10–30 minutes.


Note:

- Any air fryer may have a plastic smell from the manufacturing process. This is normal. If the plastic smell does not decrease after a test run, contact **Customer Support** (see page 25).
- Use caution when turning the basket over after cooking, as the hot crisper plate may fall out and create a safety hazard.


USING YOUR AIR FRYER

Preheating

We recommend preheating before placing food inside the air fryer, unless your air fryer is already hot. Food will not cook thoroughly without preheating.

1. Plug in. Press  to turn on the air fryer display.
2. Press **PREHEAT**. The display will show "400°F" and "5 MIN".
3. Optionally, press the + or – buttons to change the temperature. The time will adjust automatically.

Temperature	Time
400°F / 205°C	5 minutes
390°F / 200°C	5 minutes
380°F / 195°C	5 minutes
370°F / 190°C	4 minutes
360°F / 180°C	4 minutes
350°F / 175°C	4 minutes
340°F / 170°C	4 minutes
330°F / 165°C and below	3 minutes

4. Press  to begin preheating.
5. When preheating is done, the air fryer will beep 3 times. The display will show the set preheat temperature. [Figure 2.1]

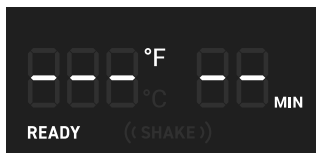


Figure 2.1

Note:

- If no buttons are pressed for 3 minutes while in standby, the air fryer will clear all settings.
- All cooking functions (except Bacon) include Preheat. To skip the preheating stage, press **PREHEAT** to remove Preheat.

Air Frying

Note:

- **Do not** place anything on top of your air fryer. This will disrupt airflow and cause poor air frying results. [Figure 2.2]
- An air fryer is not a deep fryer. **Do not** fill the basket with oil, frying fat, or any liquid.
- Be careful of hot steam when taking the basket out of the air fryer.

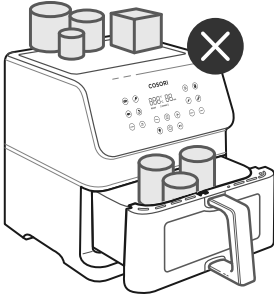


Figure 2.2

Cooking Function Settings












Using a cooking function is the easiest way to air fry. Cooking functions are programmed with an ideal time and temperature for cooking certain foods.

- You can customize a function's time (1–60 minutes), temperature (170°–400°F / 75°–205°C), Preheat settings, and Shake Reminder settings, unless noted.
- To customize a function:
 1. Choose a function and adjust the time and temperature. Optionally, add/remove the Shake Reminder by pressing **SHAKE**, and add/remove Preheat by pressing **PREHEAT**.
 2. Press and hold the function icon until the air fryer beeps 1 time.
- To reset a function:
 - Without making changes, press and hold both the function icon and Temp/Time icon for 3 seconds until the air fryer beeps 1 time.
- To reset all functions:
 - Press and hold both **+** and **–** for 3 seconds until the air fryer beeps 1 time.

Results may vary. Check out our Quick Reference Guide and Recipe Book for a guide to customizing functions for perfect results.

Note: The air fryer will remember the most recent cooking function settings the next time you turn on the air fryer.

Cooking Function Settings (cont.)

Function	Symbol	Default Temperature	Default Time (Minutes)	Preheat	Shake Reminder?*
Steak		400°F / 205°C	10	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Chicken		390°F / 200°C	20	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Seafood		370°F / 190°C	10	<input checked="" type="checkbox"/>	
Shrimp		370°F / 190°C	6	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Bacon		320°F / 160°C	8		
Frozen Foods		380°F / 195°C	12	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
French Fries**		380°F / 195°C	18	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Vegetables		400°F / 205°C	10	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Roast		380°F / 195°C	15	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Bake		330°F / 165°C	20	<input checked="" type="checkbox"/>	
Preheat		400°F / 205°C	5 (auto adjust)		

* See **Shaking Food** (page 15). ** See **Cooking Guide** (page 16) for tips on air frying french fries.

Air Frying

- Place the crisper plate into the basket. The crisper plate allows excess oil to drip down to the bottom of the basket.

Note:

- The crisper plate may not be used for all recipes, such as for muffins and breads.
- Align the arrows on the crisper plate and basket bottom when inserting.

- Select a cooking function (see page 12).

Note: Cooking functions are programmed with an ideal time and temperature for cooking certain foods. You can also set a custom time and temperature without choosing a function.

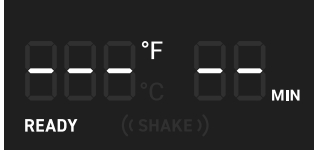
- Optionally, customize the temperature and time, turn Preheat on/off, and add/remove a Shake Reminder. You can do this anytime during cooking.

- Press **TEMP/TIME** to change temperature or time. The temperature or time will blink on the display.
- Press the **+** or **-** buttons to change the temperature (170°–400°F / 75°–205°C) or time (1–60 minutes).

Note:

- To rapidly increase or decrease time or temperature, press and hold the **+** or **-** buttons.
- If you do not press **TEMP/TIME**, then pressing **+** or **-** will automatically change temperature.

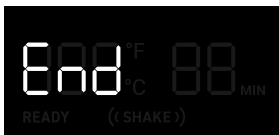
- c. Press **SHAKE** to add/remove a Shake Reminder.
 - d. Press **PREHEAT** to add/remove Preheat.
4. Press **▶||** to begin air frying.
 5. When preheating is finished, add food to the basket when the air fryer displays



6. If the Shake Reminder is turned on, it will appear halfway through cooking time. The air fryer will beep 5 times, and **((SHAKE))** will blink on the display.
 - a. Take the basket out of the air fryer, being careful of hot steam. The air fryer will pause cooking automatically, and the display will turn off until the basket is replaced.
 - b. Shake or flip the food.
 - c. Put the basket back into the air fryer.

Note: See **Shaking Food** (page 15).

7. During cooking, press **⏻** to turn on the cooking light and monitor cooking status of the food. The light will automatically turn off after 2 minutes.
8. The air fryer will beep 3 times when finished. The display will show:



9. Take the basket out of the air fryer, being careful of hot steam.
10. Remove food from the basket.

CAUTION: The hot crispier plate may fall out when turning the basket over.

- a. Make sure the basket is resting on a flat surface.
- b. Watch for hot oil or fat collected in the basket. To avoid splashing, drain oil before replacing the basket. [Figure 2.3]

11. Allow to cool before cleaning.

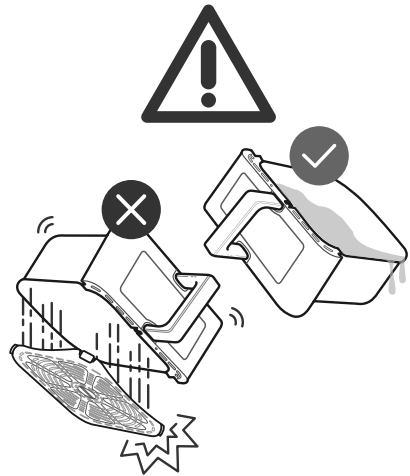


Figure 2.3

Shaking Food

How to Shake

- During cooking, take the basket out of the air fryer and shake, mix, or flip the food.
 - a. To shake food:
 - Hold the basket handle just above a heat-resistant surface for safety purposes. Shake the basket.
 - b. If the basket is too heavy to shake:
 1. Place the basket on a heat-resistant holder or surface.
 2. Carefully shake the basket.

Note: *Do not use this method if there is a risk of hot liquids splashing.*
 - c. If the basket is too heavy to shake and there are hot liquids present:
 1. Place the basket on a heat-resistant holder or surface.
 2. Use tongs to mix or flip the food.
 - When you take the basket out, the air fryer will pause cooking automatically. As a safety feature, the display will turn off until the basket is replaced.
 - When you replace the basket, cooking will automatically resume.
 - Avoid shaking longer than 30 seconds, as the air fryer may start to cool down.

What to Shake

- Small foods that are stacked will usually need shaking, such as fries or nuggets.
- Without shaking, foods may not be crispy or evenly cooked.
- You can flip other foods, such as steak, to ensure even browning.

When to Shake

- Shake or flip food once halfway through cooking, or more if desired.
- The Shake Reminder is designed to remind you to check on your food. Tap **SHAKE** to turn on the Shake Reminder. Certain functions use the Shake Reminder automatically (see **Cooking Function Settings**, page 13).

Shake Reminder

- The Shake Reminder will alert you with 5 beeps, and **((SHAKE))** will blink on the display.
- If you do not remove the baskets, the Shake Reminder will beep again after 1 minute and the display will show a solid **((SHAKE))**.
- The Shake Reminder will go away once you take out the basket.

Cooking Guide

Overfilling

- If the basket is  filled, food will cook unevenly.
- **Do not** pack in food.

French Fries

- Add ½–1 US tbsp / 8–15 mL oil for crispiness.
- When making fries from raw potatoes, soak uncooked fries in water for 15 minutes to remove starch prior to frying. Pat dry with a towel before adding oil.
- Cut uncooked fries smaller for crispier results. Try cutting fries into ¼- by 3-inch / 0.6- by 7.6-cm strips.

Food Tips

- You can air fry any frozen foods or goods that can be baked in an oven.
- To make cakes, hand pies, or any food with filling or batter, place food in a heat-safe container before placing in the basket.
- Air frying high-fat foods will cause fat to drip to the bottom of the basket. To avoid excess smoke while cooking, pour out fat drippings after cooking.
- Liquid-marinated foods create splatter and excess smoke. Pat these foods dry before air frying.


Using Oil

- Adding a small amount of oil to your food will make it crispier. Use no more than 2 US tbsp / 30 mL of oil.
- Oil sprays are excellent for applying small amounts of oil evenly to all food items.


Note: For more from the COSORI Kitchen, check out our *Recipe Book* and *Tips from the Chef*.

More Functions

Monitor Cooking Status

- Press  to turn the cooking light on/off.
- View the food cooking through the clear basket window without removing the basket from the air fryer.

Note:

- *The cooking light will automatically turn off after 2 minutes.*
- *When the air fryer is cooking and you reinsert the basket or press , the cooking light will turn off after 30 seconds.*

Automatically Resume Cooking

- If you pull out the basket, the air fryer will pause cooking automatically. The display will turn off temporarily as a safety feature.
- When you return the basket, the air fryer will automatically resume cooking based on your previous settings.




Switching Temperature Units

- Press and hold **TEMP/TIME** for 3 seconds.
- The air fryer will beep once, and the temperature unit will change from Fahrenheit to Celsius.
- Repeat to switch back to Fahrenheit.

Turn Sound On/Off

- Press and hold **BAKE** and **SHAKE** at the same time for 3 seconds until the air fryer beeps once to turn off the sound. Repeat to turn the sound back on..

Pausing

- Press  to pause cooking. The air fryer will stop heating, and  will blink until you press  to resume cooking.
- After 30 minutes of inactivity, the air fryer will turn off.
- This allows you to pause the cooking function without removing the basket from the air fryer.

Automatic Shutoff

- If the air fryer has no active cooking functions, the air fryer will clear all settings and turn off after 3 minutes of inactivity.

Overheat Protection

- If the air fryer overheats, it will automatically shut down as a safety feature.
- Let the air fryer cool down completely before using it again.

ACCESSORIES

Additional and replacement accessories are available for your air fryer. For more information, contact Customer Support **Customer Support** (see page 25).

CARE & MAINTENANCE

Note:

- **Always** clean the air fryer basket and interior after every use.
 - Lining the basket with foil (except the crisper plate) may make cleanup easier.
1. Turn off and unplug the air fryer. Allow it to cool completely before cleaning. Pull out the basket for faster cooling.
 2. Wipe the outside of the air fryer with a moist cloth, if necessary.
 3. The basket and crisper plate are dishwasher-safe. You can also wash them with hot, soapy water and a non-abrasive sponge. Soak if necessary.

Note:

- The basket and crisper plate have a nonstick coating. Avoid using metal utensils and abrasive cleaning materials.
- There may be water spots on the basket window after washing. This is normal. Run the air fryer for 15 minutes to completely dry the basket.

4. For stubborn grease:
 - a. In a small bowl, mix 2 US tbsp / 30 mL of baking soda and 1 US tbsp / 15 mL of water to form a spreadable paste.
 - b. Use a sponge to spread the paste on the baskets and scrub. Let the baskets sit for 15 minutes before rinsing.
 - c. Wash basket with soap and water before using.
5. Clean the inside of the air fryer with a slightly moist, non-abrasive sponge or cloth. **Do not** immerse in water. [Figure 3.1] If needed, clean the heating coil to remove food debris.
6. Dry before using.

Note: Make sure the heating coil is completely dry before turning on the air fryer.

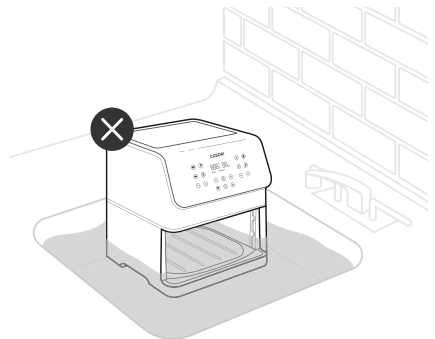


Figure 3.1

TROUBLESHOOTING

Problem	Possible Solution
The air fryer will not turn on.	Make sure the air fryer is plugged in.
	Push the basket securely into the air fryer.
Food is not completely cooked.	Place smaller batches of food items into the basket. If the basket is overstuffed, then foods will be undercooked.
	Increase cooking temperature or time.
Food is cooked unevenly.	Foods that are stacked on top of each other or close to each other need to be shaken or flipped during cooking (see Shaking Food , page 15).
Food is not crispy after air frying.	Spraying or brushing a small amount of oil on foods can increase crispiness (see Cooking Guide , page 16).
French fries are not cooked correctly.	See French Fries , page 16.
Basket will not slide into the air fryer securely.	Make sure the basket is not overfilled with food.
	Make sure the crisper plate is securely inside the basket.
Basket window is dirty or foggy.	Wash the basket in the dishwasher. Make sure it is dried thoroughly.
Dark smoke is coming out of the air fryer.	Immediately unplug your air fryer. Dark smoke means that food is burning or there is a circuit problem. Wait for smoke to clear before pulling the baskets out. If the cause was not burnt food, contact Customer Support (see page 25).

TROUBLESHOOTING (CONT.)

Problem	Possible Solution
<p>White smoke or steam is coming out of the air fryer.</p>	<p>The air fryer may produce some white smoke or steam when you use it for the first time or during cooking. This is normal.</p>
	<p>Make sure the basket and the inside of the air fryer are cleaned properly and not greasy.</p>
	<p>Cooking greasy foods will cause oil to collect beneath the crisper plate. This oil will produce white smoke, and the basket may be hotter than usual. This is normal, and should not affect cooking. Handle basket with care.</p>
<p>The air fryer has a plastic smell.</p>	<p>Any air fryer may have a plastic smell from the manufacturing process. This is normal. Follow the instructions for a Test Run (page 10) to get rid of the plastic smell. If a plastic smell is still present, please contact Customer Support (see page 25).</p>
<p>Display shows Error Code "E1".</p>	<p>There is an open circuit in the temperature monitor. Contact Customer Support (see page 25).</p>
<p>Display shows Error Code "E2".</p>	<p>There is a short circuit in the temperature monitor. Contact Customer Support (see page 25).</p>
<p>Display shows Error Code "E3".</p>	<p>The air fryer's overheat protection has activated. Turn off and unplug the air fryer and allow it to cool completely. If the display continues to show "E3", contact Customer Support (see page 25).</p>
<p>Display shows Error Code "E4".</p>	<p>The air fryer has been plugged into a 220–240V outlet. Unplug the air fryer. Only use the air fryer with 120V, 60Hz outlets.</p>

If your problem is not listed, please contact **Customer Support** (see page 25).

FEDERAL COMMUNICATION COMMISSION INTERFERENCE STATEMENT - PART 15

This device complies with Part 15 of the FCC Rules. Operation is subject to the following two conditions:

- (1) This device may not cause harmful interference, and
- (2) This device must accept any interference received, including interference that may cause undesired operation.

NOTE: This equipment has been tested and found to comply with the limits for a Class B digital device, pursuant to Part 15 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates, uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures: :

- Reorient or relocate the receiving antenna.
- Increase the separation between the equipment and receiver.
- Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
- Consult the dealer or an experienced radio/TV technician for help.

FCC Caution: Any changes or modifications not expressly approved by the party responsible for compliance could void the user's authority to operate this equipment.

FCC SUPPLIER'S DECLARATION OF CONFORMITY (SDOC)

Arovast Corporation hereby declares that this equipment is in compliance with FCC requirements. The declaration of conformity may be consulted in the support section of our website, accessible from www.cosori.com

WARRANTY INFORMATION

Product Name	Premium II Plus 6.5-Quart Air Fryer
Model	CAF-P652-KUS
<i>For your own reference, we strongly recommend that you record your order ID and date of purchase.</i>	
Date of Purchase	
Order ID	

TERMS & POLICY

COSORI Limited Product Warranty

Register your products at <https://warranty.cosori.com/warranty> to stay up to date with important product information such as product updates, limited warranties, usage and maintenance recommendations, and notifications concerning safety warnings or product recalls. Registration is not required to claim your limited warranty.

Two (2) Year Limited Consumer Product Warranty

Arovast Corporation ("Arovast") warrants that the product shall be free from defects in material and workmanship for a period of **2 years from the date of original purchase** ("Limited Warranty Period"), provided the product was used in accordance with its use and care instructions (e.g. in the intended environment and under normal circumstances).

Your Limited Warranty Benefits

During the Limited Warranty Period and subject to this limited Warranty Policy, Arovast will, in its sole and exclusive discretion, either (i) refund the purchase price if the purchase was made directly from the online COSORI store, (ii) repair any defects in material or workmanship, (iii) replace the product with another product of equal or greater value, or (iv) provide store credit in the amount of the purchase price.

Who Is Covered?

This limited warranty extends only to the original consumer purchaser of the product and is not transferable to any subsequent owner of the product, regardless of whether the product transferred ownership during the specified term of the limited warranty. The original consumer purchaser must provide verification of the defect or malfunction and proof of the date of purchase to claim the Limited Warranty Benefits.

Be Aware of Unauthorized Dealers or Sellers

This limited warranty does not extend to products purchased from unauthorized dealers or sellers. Arovast's limited warranty only extends to products purchased from authorized dealers or sellers that are subject to Arovast's quality controls and have agreed to follow its quality controls. Please be aware, products purchased from an unauthorized website or dealer may be counterfeit, used, defective, or may not be designed for use in your country. You can protect yourself and your products by making sure you only purchase from Arovast or its authorized dealers.

If you have any questions about a specific seller, or if you think you may have purchased your product from an unauthorized seller, please contact our Customer Support via support@cosori.com.

What's Not Covered?

- Normal wear and tear, including parts that might wear out over time (e.g. batteries, filters, cleaning brush, essential oil pads, etc.).
- If the proof-of-purchase has been altered in any way or is made illegible.
- If the model number, serial number or production date code on the product has been altered, removed or made illegible.
- If the product has been modified from its original condition.

- If the product has not been used in accordance with directions and instructions in the user manual.
- Damages caused by connecting peripherals, additional equipment or accessories other than those recommended in the user manual.
- Damages or defects caused by accident, abuse, misuse, or improper or inadequate maintenance.
- Damages or defects caused by service or repair of the product performed by an unauthorized service provider or by anyone other than Arovast.
- Damages or defects occurring during commercial use, rental use, or any use for which the product is not intended.
- If the unit has been damaged, including but not limited to damage by animals, lightning, abnormal voltage, fire, natural disaster, transportation, dishwasher, or water (unless the user manual expressly states that the product is dishwasher-safe).
- Incidental and consequential damages.
- Damages or defects exceeding the cost of the product.

Claiming Your Limited Warranty Service in 5 Simple Steps:

1. Make sure your product is within the specified limited warranty period.
2. Make sure you have a copy of the invoice and order ID or proof-of-purchase.
3. Make sure you have your product. **DO NOT** dispose of your product before contacting us.
4. Contact our Customer Support team via support@cosori.com.
5. Once our Customer Support team has approved your request, please return the product with a copy of the invoice and order ID.

Sole and Exclusive Remedy

THE FOREGOING LIMITED WARRANTY CONSTITUTES AROVAST CORPORATION'S EXCLUSIVE LIABILITY, AND YOUR SOLE AND EXCLUSIVE REMEDY, FOR ANY BREACH OF ANY WARRANTY OR OTHER NONCONFORMITY OF THE PRODUCT COVERED BY THIS LIMITED PRODUCT WARRANTY STATEMENT. THIS LIMITED WARRANTY IS EXCLUSIVE, AND IN LIEU OF ALL OTHER WARRANTIES. NO EMPLOYEE OF AROVAST CORPORATION OR ANY OTHER PARTY IS AUTHORIZED TO MAKE ANY WARRANTY IN ADDITION TO THE LIMITED WARRANTY IN THIS LIMITED PRODUCT WARRANTY STATEMENT.

Disclaimer of Limited Warranties

TO THE FULLEST EXTENT PROVIDED BY APPLICABLE LAW, EXCEPT AS WARRANTED IN THIS LIMITED PRODUCT WARRANTY POLICY, AROVAST CORPORATION PROVIDES THE PRODUCTS YOU PURCHASE FROM AROVAST CORPORATION "AS IS" AND AROVAST CORPORATION HEREBY DISCLAIMS ALL WARRANTIES OF ANY KIND, WHETHER EXPRESS OR IMPLIED, STATUTORY, OR OTHERWISE, INCLUDING BUT NOT LIMITED TO ANY WARRANTIES OF MERCHANTABILITY, NON-INFRINGEMENT, AND FITNESS FOR PARTICULAR PURPOSE.

Limitations of Liability

TO THE FULLEST EXTENT PROVIDED BY APPLICABLE LAW, IN NO EVENT WILL AROVAST CORPORATION, ITS AFFILIATES, OR THEIR LICENSORS, SERVICE PROVIDERS, EMPLOYEES, AGENTS, OFFICERS, OR DIRECTORS BE LIABLE FOR:

(a) DAMAGES OF ANY KIND ARISING OUT OF OR IN CONNECTION WITH PRODUCTS PURCHASED FROM AROVAST CORPORATION IN EXCESS OF THE PURCHASE PRICE PAID BY THE PURCHASER FOR SUCH PRODUCTS, OR

(b) INDIRECT, SPECIAL, INCIDENTAL, CONSEQUENTIAL, OR PUNITIVE DAMAGES EVEN IF AROVAST CORPORATION OR ONE OF ITS SUPPLIERS HAS BEEN ADVISED OF THE POSSIBILITY OR LIKELIHOOD OF SUCH DAMAGES.

AND REGARDLESS OF WHETHER CAUSED BY TORT (INCLUDING NEGLIGENCE), BREACH OF CONTRACT, OR OTHERWISE. OUR LIABILITY SHALL UNDER NO CIRCUMSTANCES EXCEED THE ACTUAL AMOUNT PAID BY YOU FOR THE DEFECTIVE PRODUCT, NOR SHALL WE UNDER ANY CIRCUMSTANCES BE LIABLE FOR ANY CONSEQUENTIAL, INCIDENTAL, SPECIAL OR PUNITIVE DAMAGES OR LOSSES, WHETHER DIRECT OR INDIRECT.

EXCEPT AS COVERED BY THIS LIMITED PRODUCT WARRANTY STATEMENT, AROVAST CORPORATION SHALL NOT BE LIABLE FOR COSTS ASSOCIATED WITH THE REPLACEMENT OR REPAIR OF PRODUCTS PURCHASED FROM IT, INCLUDING, BUT NOT LIMITED TO, LABOR, INSTALLATION, OR OTHER COSTS INCURRED BY THE USER AND, IN PARTICULAR, ANY COSTS RELATING TO THE REMOVAL OR REPLACEMENT OF ANY PRODUCT.

OTHER RIGHTS YOU MAY HAVE

SOME JURISDICTIONS DO NOT ALLOW FOR: (1) EXCLUSION OF IMPLIED WARRANTIES; (2) LIMITATION ON THE DURATION OF IMPLIED WARRANTIES; AND/OR (3) EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL

DAMAGES; SO THE DISCLAIMERS IN THIS POLICY MAY NOT APPLY TO YOU. IN THESE JURISDICTIONS YOU HAVE ONLY THE IMPLIED WARRANTIES THAT ARE EXPRESSLY REQUIRED TO BE PROVIDED IN ACCORDANCE WITH APPLICABLE LAW. THE LIMITATIONS OF WARRANTIES, LIABILITY, AND REMEDIES APPLY TO THE MAXIMUM EXTENT PERMITTED BY LAW.

ALTHOUGH THIS LIMITED WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS, YOU MAY HAVE OTHER RIGHTS IN YOUR JURISDICTION. THIS STATEMENT OF LIMITED WARRANTY IS SUBJECT TO APPLICABLE LAWS THAT APPLY TO YOU AND THE PRODUCT. PLEASE REVIEW THE LAWS IN YOUR JURISDICTION TO UNDERSTAND YOUR RIGHTS FULLY.

CHANGES TO THIS POLICY

We may change the terms and availability of this limited warranty at our discretion, but any changes will not be retroactive.

This warranty is made by:

AROVAST CORPORATION

1202 N. Miller St., Suite A
Anaheim, CA 92806, USA

CUSTOMER SUPPORT

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

Arovast Corporation

1202 N. Miller St., Suite A
Anaheim, CA 92806, USA

Email: support@cosori.com

Toll-Free: 1-888-402-1684

Support Hours

Mon–Fri, 9:00 am–5:00 pm PST/PDT

**Please have your invoice and order ID ready before contacting Customer Support.*

COSORI®

Questions or Concerns?

Mon-Fri, 9:00 am-5:00 pm PST/PDT
support@cosori.com | 1-888-402-1684