

Tips From the Chef



Classic Grill Marks

For hatch-style grill marks, place food on the grill grate at a 45-degree angle. After initial marks form, rotate the food 90 degrees to form the hatch marks. Flip the food and repeat on the opposite side for hatch marks on both sides.



Gradually Adjust Settings

When getting started, we recommend using lower heat settings and shorter cook times to prevent overcooking. If food is not cooked through completely, gradually increase cook times and temperatures.



Keep the Lid Closed

Keep the lid closed as much as possible to contain the heat inside the air grill. This keeps the cook times short and helps keep the outside of the food crispy and the inside juicy.



Use Grill-Friendly Oils

Cooking with oils that have higher smoking points, such as grapeseed, canola, or vegetable oil, can help reduce smoke during grilling. Oils with a lower smoking point, such as olive oil, will produce more smoke during cooking.



Invest in a Meat Thermometer

To ensure accurate cooking doneness when cooking meats, use a meat thermometer. Meat always cooks an additional 5–7 minutes after it is removed from heat, so we recommend removing your meat just before it reaches your preferred doneness.

Quick Reference Guide

VeSync Aeroblaze™ Indoor Grill

Model Line: CAG-A601S

Models: CAG-A601S-KUS, CAG-A601S-KUSR

Thank you for your purchase!

(We hope you love your new indoor grill as much as we do.)



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SHORTCUT SHEET

Please check the manual for complete details on using your Cosori VeSync Aeroblaze™ Indoor Grill

Cooking Function	Suggested Accessory	Cooking Process
Air Grill	Grill grate	<ol style="list-style-type: none"> Press AIR GRILL, then select a heat setting, or directly select the Low, Medium, High, or Max heat setting. Optional: Press TEMP to adjust temperature. Use +/- to adjust the temperature. Optional: Press TIME to adjust time. Use +/- to adjust the time between 1 min–30 min. Optional: Press SHAKE or KEEP WARM to add either function, or press PREHEAT to bypass the Preheat function. Press START/PAUSE to start cooking. Grill will beep and display will blink when done preheating. Place food in grill, and close the lid to begin cooking. Grill will beep when finished and END will show on the display.
Crisp, Bake, Broil, Roast	Basket	<ol style="list-style-type: none"> Select your desired cooking preset. Optional: Press TEMP to adjust temperature. Use +/- to adjust the temperature. Optional: Press TIME to adjust time. Use +/- to adjust the time. Optional: Press SHAKE or KEEP WARM to add the corresponding function, or press PREHEAT to bypass the Preheat function. Press START/PAUSE to start cooking. Grill will beep and display will blink when done preheating. Place food in grill and close the lid to begin cooking. Grill will beep when finished and END will show on the display.
Dehydrate	Basket	<ol style="list-style-type: none"> Place food into the basket and close the lid Press ⏻, then press DEHYDRATE. Optional: Press TEMP to adjust temperature. Use +/- to adjust the temperature. Optional: Press TIME to adjust time. Use +/- to adjust the time. Press START/PAUSE to start cooking. Grill will beep when finished and END will show on the display.

CONTROLS

- You can adjust the time and temperature anytime during cooking.

Adjusting Time

Crisp, Broil, Roast, Bake		
Below 60 minutes	Press once	+/- 1-minute increments
	Press and hold	+/- 15-minute increments
1–2 hours	Press or press and hold	+/- 15-minute increments
Dehydrate		
Below 60 minutes	Press once	+/- 5-minute increments
	Press and hold	+/- 30-minute increments
1–2 hours	Press or press and hold	+/- 30-minute increments

Adjusting Temperature

Crisp, Broil, Roast, Bake, Air Grill (Low, Medium, High, Max), Dehydrate	Temperature Increment
Press once	+/- 5-minute increments
Press and hold	+/- 15-minute increments

Shake Reminders, Keep Warm, & Preheat

Shake Reminders	Press to add or remove a reminder to flip food. The reminder will appear halfway through remaining cooking time.
Keep Warm	Press to add or remove the Keep Warm function for after cooking. Keep Warm cannot be used with the Dehydrate function.
Preheat	For best results, we recommend preheating your grill before cooking. Food will not cook thoroughly without preheating. PREHEAT will light up automatically when a cooking function is selected. Preheat cannot be used with the Dehydrate function.



- To download the VeSync app, scan the QR code or search “VeSync” in the Apple App Store® or Google Play Store.
- Open the VeSync app. **Sign Up** or **Log In**.
- Follow the in-app instructions to add your grill.

TROUBLESHOOTING

Why isn't my grill connecting to the VeSync app?

- During the setup process, you must be on a secure 2.4GHz Wi-Fi® network. Confirm that the network is working correctly.
- Make sure the Wi-Fi® password you entered is correct.
- Turn on Bluetooth® on your phone (for Android™ users, make sure Location is turned on as well).
- Make sure your grill and phone are within 30 ft / 10 m of each other.
- Reset the grill by pressing and holding **⏻** for 15 seconds, then try connecting again.

My grill is offline.

- Make sure the grill is plugged in. The grill may appear to be offline if it is unplugged, or if the outlet does not have power.
- Refresh the VeSync menu by swiping down on the screen.
- Make sure your router is connected to the internet and your phone's network connection is working.
- Delete the grill from the VeSync app. Swipe left (iOS®) or tap and hold (Android), and tap **Delete**. Then reconfigure your grill with the VeSync app.

Note: Power outages, internet outages, or changing Wi-Fi routers may cause your grill to go offline.