## SmartVoice™ Air Fryer



## No App · No Wi-Fi · No Hub

Smart Made Simple - Just Talk!





#### Introduction

Thank you for choosing Emerson SmartVoice AirFryer 10QT 1003A! SmartVoice technology is offline voice control that works as soon as you plug in the device. With SmartVoice technology, freely control your air fryer with just the sound of your voice! No need to waste time with Wi-Fi, Bluetooth, or other wireless connection setup.

This user manual is intended to provide guidelines to ensure that the operation of this product is safe and does not pose any risk to the user. Retain this manual for future reference.

## **Technical Specs.**

Rated Voltage: 120 V~ Rated Frequency: 60 Hz Rated Power: 1700 W

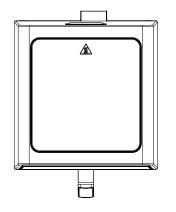
Capacity: 10 qt. Weight: 19.165 lbs. **Dimensions:** 16.77 in. x 12.83 in. x 12.36 in.

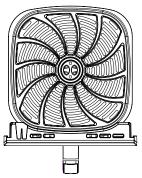
Temperature range (for regular cooking): 170 - 400 °F Temperature range (for dehydrating): 90 - 170 °F

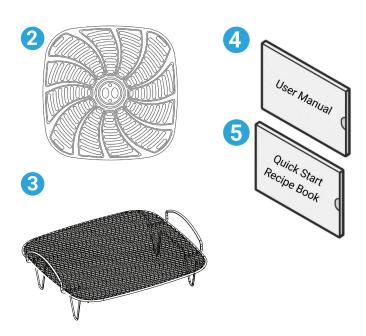
Cooking timer range (for regular cooking): 1 minute - 1 hour Cooking timer range (for dehydrating): 30 minutes - 24 hours

## What's In The Box









- 1. Air Fryer
- 2. Crisper Plate
- 3. Crisper Rack
- 4. User Manual
- 5. Quick Start Guide
  - & Recipe Book

## **Important Safety Precautions**

#### **WARNING!**

Read all instructions before using your Emerson SmartVoice Air Fryer. When using an electrical appliance, basic safety precautions should always be followed.

- Retain this manual for future reference.
- Read and review instructions to understand the operation and use of the product.
- This appliance is not intended for use by children or persons with reduced physical, sensory, or mental capabilities or a lack
  of experience and knowledge unless they have been given supervision or instruction concerning the use of the appliance in a
  safe way and understand the hazards involved.
- This appliance is intended for household use only. Never operate this appliance in moving vehicles, boats, or outdoors.
   Misuse may cause injury.
- DO NOT use the appliance for anything other than its intended use described in this manual. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- ALWAYS ensure the appliance is assembled correctly before use.
- Cook only in the non-stick-coated basket provided.
- Immediately unplug the appliance if you see dark smoke coming from it. Wait for the smoke emission to stop before you remove the basket from the appliance.
- Before placing the removable ceramic-coated basket into the main unit, ensure the basket and unit are clean and dry by wiping them with a soft cloth.
- DO NOT use sharp or metal utensils, which can scratch the nonstick surface of the basket or crisper plate.
- This appliance is not a toy. This appliance is not intended for use by children.
- Keep the appliance and its cord out of reach of children. DO NOT allow the appliance to be used by children. Close supervision is necessary when used near children.
- DO NOT leave the appliance unattended when plugged in.
- DO NOT use this appliance for deep-frying.
- Always make sure the basket is fully secured within the main unit while the appliance is in operation. The appliance will not
  operate unless the basket is fully secured.
- DO NOT operate if the basket is missing or not fully secured in the appliance.
- DO NOT store utensils, liners, or other items in the basket or cavity.

## **Important Safety Precautions**

- DO NOT preheat with parchment/liners inside. Never cover vents, the basket, or openings with foil in a way that blocks airflow or could contact the heating element.
- No user-serviceable parts. DO NOT open, repair, or modify the appliance—contact authorized service.

## **Location Safety**

- DO NOT use the product outdoors. This product is intended for indoor use only.
- · This appliance is intended for use on the heat-resistant worktop only. Ensure the surface is level, clean, and dry.
- DO NOT place the appliance near the edge of a worktop during operation.
- Ensure the appliance is on a stable, secure surface to eliminate the potential of tipping it over.
- This appliance is not intended for use in wet or damp locations. Never place the appliance where it may fall into a water container.
- Do not position the appliance under hanging cabinets; escaping steam can damage cabinetry.
- DO NOT move the appliance when in use. Always turn off and unplug the appliance before moving or relocating the product.
- Make sure the appliance is placed in a well-ventilated area.

## **Fire Hazard Warnings**

- To prevent fire, DO NOT place the appliance on hot surfaces or near a hot gas or electric burner or in a heated oven.
- DO NOT place the appliance on or near combustible material such as a tablecloth or curtain.
- NEVER connect this appliance to an external timer switch or separate remote-control system.
- DO NOT cover the air intake or socket vent while the unit operates. Doing so will prevent even cooking and may damage the unit or cause it to overheat.
- Do not operate the appliance while it is empty. Running the appliance without food inside may cause
  overheating and create a potential fire hazard. The appliance should only operate while empty when it is
  preheating.
- DO NOT overfill; keep food and accessories away from heating elements to avoid fire or injury.
- Never exceed the basket's MAX fill line; oversized items may contact the heating element.
- DO NOT cook foods that produce large amounts of grease; excess grease may smoke and overheat the unit.

#### **WARNING!**

- DO NOT put anything on top of the air fryer.
- DO NOT place the air fryer against a wall or other appliances. It is essential to leave at least 4 inches of free space above and around all sides of the air fryer to allow for proper ventilation.
- DO NOT fill the basket with oil, frying fat, or any other liquid; this appliance works by circulating hot air.
- To avoid the risk of fire:
- NEVER place the air fryer on a gas or electric stove top, even if the stove top is off.
- If using parchment paper or other liner, always be sure there is food on top of the liner to weigh it down and keep it safely secured in place.

## **Burn and Hot Surface Warnings**

- Avoid contact with hot surface. Always use hand protection to avoid burns.
- DO NOT touch the hot surfaces; use the handle. During air frying, hot steam is released through the air outlet openings. Keep your hands and face at a safe distance from the steam and from the air outlet openings.
- Be cautious of hot steam and air when you remove the basket from the appliance.
- After using the appliance, avoid contact with the hot metal inside.
- Extreme caution must be used when moving the appliance containing hot oil or other liquid.
- DO NOT turn the basket upside down; hot oil can drip and the hot crisper plate may fall, causing burns.
- After removal, place the basket/crisper plate only on heat-resistant surfaces; DO NOT touch accessories during or immediately after cooking.

## **Electricity Safety**

- Do not plug in or operate the control panel with wet hands.
- Check if the voltage indicated on the appliance corresponds to the local main voltage before you connect the appliance.
- To protect against electrical shock, DO NOT immerse the cord, plug, or main unit housing in water or other liquid.
- Regularly inspect the appliance and power cord. DO NOT use the appliance if the power cord, plug, or appliance itself is damaged. If the appliance malfunctions or has been damaged, immediately stop using it.
- NEVER use an electrical socket below the counter.
- DO NOT use metal scouring pads; fragments can break off and make contact with electrical parts, creating a risk of electric shock.

## **Cord and Plug Safety**

- Unplug by holding the plug body—never pull, yank, or twist the cord.
- DO NOT let the power cord hang over the edge of the table or counter, nor let it touch hot surfaces.
- DO NOT use an extension cord. A short power supply cord is used to reduce the risk of children grabbing or becoming entangled and to prevent people from tripping over a longer cord.
- To eliminate a choking hazard for young children, remove and discard the protective cover fitted on the power plug of this appliance.
- Unplug from the outlet when not in use and before cleaning. Allow the appliance to cool before cleaning.
- Unplug the unit when it's not in use. (When plugged in, the unit will always listen for the wake word.)

## **Electrical Polarized Plug**

 This appliance has a polarized plug (one prong is wider than the other). To reduce the risk of electric shock, this plug is designed to fit into a polarized outlet in only one direction. If the plug does not fit fully in the outlet, reverse the plug and reinsert it. If it still does not fit, contact a qualified electrician for assistance. Do not attempt to bypass this safety feature.

## **Voice Control Safety**

- ATTENTION! Read these precautions carefully before enabling voice control.
- Unplug the appliance when not in use to avoid accidental voice activation.
- Always unplug the appliance or turn off voice control when children are nearby. Kids may unintentionally trigger
  the product by saying the wake word or simple commands.
- Do not block or cover the microphone or speaker openings, as it may prevent proper communication of voice commands or cause the appliance to misinterpret noise.
- Make sure you are near the appliance when issuing voice commands to ensure proper operation. The voice control becomes less effective when giving commands from a far distance.
- Always visually confirm the appliance has started or stopped as intended after giving it a voice command. If the
  appliance does not function as intended after receiving a voice command, disconnect the power and contact
  customer support.
- Visually confirm food is loaded correctly and the basket is fully inserted into the main unit before confirming any voice command that starts heating.
- Use the physical controls when needed. If background noise, voices, or media interfere with commands, deactivate voice control and operate the unit manually to avoid miscommunication.
- Unplug immediately if the appliance does not respond correctly. If a voice command results in unexpected behavior, disconnect the power and contact customer support.
- Prevent unintended triggers. Do not place the appliance near TVs, smart speakers, or other audio sources that may say the wake word or play cooking commands.
- DO NOT issue voice commands that start heating unless you are in the same room and supervising. Never do a
  delayed start with perishable foods.

#### **Before Use**

- 1. Remove all packaging, stickers, and labels from the air fryer, including the tape securing the basket to the unit.
- 2. To pull out the basket for cleaning, secure the unit and pull the basket handle straight back with the other hand.
- 3. Clean the basket and crisper plate with hot water, dishwashing liquid, and a non-abrasive sponge.
- 4. Wipe the inside and outside of the air fryer with a soft, damp cloth.
- 5. Place the crisper plate properly in the basket and place the basket back in the appliance for use.

**NOTE:** There might be a "hot plastic" smell during the first few uses. This is perfectly normal in new air fryers, as the materials are heated for the first time. The smell will go away after the first few uses.

#### Oil Spray

NOTE: When spraying food for a crispier finish, we recommend using regular cooking oil instead of cooking spray, as the latter may damage the accessories.

Recommended: Oil mister or spray bottle with oil.

Not Recommended: Cooking Spray

## **Getting Started**

Read these step-by-step instructions to help you get started with using your air fryer.

Place the air fryer on a flat, heat-resistant surface.

Make sure the crisper plate is placed properly at the bottom of the basket.

**WARNING:** The crisper plate is equipped with four (4) silicone stoppers to keep the tray fitted in place. Make sure children do not play with or swallow stoppers.

Plug the air fryer into a wall outlet.

**NOTE:** Voice control can be used once the air fryer is plugged in.

Press the power button to turn on the touchscreen control panel.

Place food into the basket and select one of the cooking presets. Then, press Start.

**NOTE:** To use voice control, say a wake word to activate the air fryer. See "Voice Control on Your Air Fryer" section for more instructions on voice control.

Wake Word - the phrase that the air fryer will always listen for to enter the "Waiting for command" state.

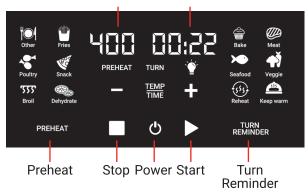
3 wake words can activate your air fryer: "Hey Emerson"/"Hey Air Fryer"/"Hey Fryer"

**Preheat Recommendation:** Use the voice command "**Hey Air Fryer, preheat on**" before giving a voice command for cooking to let the unit preheat before adding ingredients. Preheating will start after the voice command, "**Start cooking.**" Once it's finished preheating, the air fryer will say preheating is done. Then, you can add in your food.

#### **Touchscreen Control Panel**

This air fryer can be operated by using either the touchscreen display, as shown in the image below, or by your voice. Once the air fryer is plugged in, voice control is ready for use.

Temperture Time Display



**NOTE:** If food needs to be flipped, the air fryer will alert you to flip or shake your food three times before it continues cooking.

Temperature display: View temperature.

Time display: View cook time.

**Temperature selection:** Use the plus and minus buttons to increase or decrease the desired temperature. The air fryer adjusts temperature in 5° increment.

Time selection: Use the plus and minus buttons to increase or decrease the desired cooking time.

Power button: Press to turn on and off the touchscreen control panel.

Start button: Press to start the cooking process.

Stop button: Press to stop the cooking process.

**Light button:** Press to turn on and off the air fryer interior light.

**Preheat icon:** Indicates that preheating will occur before cooking.

Turn Reminder: Indicates that an alert will go off halfway through cooking time to remind users to flip and/or shake food. Use this button to disable the turn reminder.

## **Cooking Presets**



























Ideal for cooking everyday staples such as eggs, rice, and bacon.

Perfect for cooking frozen or fresh French fries.

Perfect for chicken wings, drumsticks, whole chickens, and other poultry.

Perfect for cooking frozen snacks, like pizza rolls, potato wedges, and other snacks.

Perfect for cooking meats.

Ideal for baking a variety of items such as cakes, muffins, and pastries.

Perfect for cooking fish, fillets, or seafood.

Perfect for cooking and roasting vegetables.

Perfect for searing thin meats, quickly melting cheese, broiling vegetables, or browning the top of already cooked dishes.

Removes moisture from food, making it drier and extending its shelf life or creating a crispy texture.

Perfect for warming up leftovers, like pizza or fries, without overcooking or drying them out.

Maintains food at a safe, warm temperature. If no time and temperature is provided, it will use the default setting 200 degrees for 30 minutes.

Cooking Presets	Time Limits	Temperature (°F)
Fries	15 Minutes	400°F
Veggie	20 Minutes	400°F
Snack	6 Minutes	380°F
Bake	25 Minutes	320°F
Meat	12 Minutes	400°F
Seafood	10 Minutes	380°F
Other	20 Minutes	400°F
Poultry	25 Minutes	400°F

The table above indicates the cooking time and temperature set up of each individual cooking preset.

**NOTES:** Keep in mind these cooking presets are suggestions. After selecting a cooking preset, the time and temperature can be adjusted at any time. This air fryer can cook for more than 60 minutes. However, the "min" icon will always appear no matter how many hours the timer is set for.

Selecting one of the cooking presets, as shown in the icons, will automatically set time and temperature for the cooking process.

**NOTE:** This is a cooking guideline only and the air fryer should always be monitored while in use.

Your Voice Commands	Air Fryer Voice Response	Air Fryer Action	Notes for Voice Commands
<b>Activating Voice Control wit</b>	h Wake Word		
Say wake word: "Hey Fryer"	"Welcome back."	Waiting for command. You will have a few seconds to say your command. Say one of the voice commands in the rows below to continue.	If you do not say a command within the next few seconds, you will need to say the wake word again.
Setting up Cooking with Pre	set Time and Tempe	erature	
"Cook French fries."	"Cooking French fries."	Setting the default time and temperature for the recognized food. Then, the air fryer will say, "Say 'Start cooking' to begin."	After saying a command, you will have 7 seconds to say another command without needing to say the wake word. After the 7 seconds have elapsed, you must say the wake word before saying another command. After saying the desired command, you must say "Start Cook" to begin the cooking process.
Setting up Cooking with Cus	stomized Time and/o	or Temperature	
"Cook chicken nuggets at 300° for 15 minutes."	"Cooking chicken nuggets at 300° for 15 minutes."	Confirming your custom time and temperature for the recognized food. Then, the air fryer will say, "Say 'Start cooking' to begin."	The air fryer features a built-in food recognition system, but it may not be able to recognize every type of food. Feel free to experiment with different voice command combinations to discover what is recognized. Other cooking-related commands that you can use instead of "Cook" are Air Fry, Reheat, Dehydrate, Bake, Broil, or Keep Warm.
Setting Customized Time ar	nd Temperature		
"Set temperature to/at 350° for 20 minutes."	"Setting temperature to 350° for 20 minutes."	Setting the custom time and temperature.	If no cooking-related commands were given before this command, no additional commands can be given.

Your Voice Commands	Air Fryer Voice Response	Air Fryer Action	Notes for Voice Commands
Setting Customized Tempera	ture		
"Set temperature to/at 350°."	"Setting temperature to 350°."	Setting the custom temperature.	Feel free to set your own temperature. The temperature range for dehydrating is 90 - 170 °F. The temperature range for regular cooking is 170 - 400 °F.
Setting Customized Timer			
"Set timer to/for 60 minutes."	"Setting timer to 60 minutes."	Setting the custom timer.	Feel free to set your own cooking time. The max time limit for regular cooking is 1 hour. The max time limit for dehydrating is 24 hours.
Adjusting the Timer and Tem	perature		
"Increase the timer by 10 minutes."	"Timer increased by 10 minutes."	Showing the new adjusted time/ temperature on the display.	Feel free to adjust the time as needed to fit your cooking preference. The time range for regular cooking is 1 minute to 1
"Decrease the timer by 10 minutes."	"Timer decreased by 10 minutes."		hour. The time range for dehydrating is 30 minutes to 24 hours.
"Increase temperature."	"Temperature adjusted."		When adjusting the temperature, the temperature increases and decreases by 5-degree intervals.
"Decrease temperature."	"Temperature adjusted."		

Your Voice Commands	Air Fryer Voice Response	Air Fryer Action	Notes for Voice Commands
Starting and Stopping the T	imer		
"Resume the timer."	"Start cooking now."	Only the cooking mode icon on the control panel corresponding to the food being cooked will	If no new settings are made or adjusted, the air fryer will resume operating with the previous settings.
"Pause the timer."	"Cooking has stopped."	stay lit. The remaining icons will disappear.	Say "Resume the timer" to continue the cooking process.
		Start/pause button will blink on control panel.	
Setting Preheat and Flip Re	minder		
"Turn preheat on."	"Preheat is on."	The preheat icon will appear on the control panel to indicate that	If preheat is no longer needed, say <b>"Turn</b> preheat off."
"Flip reminder on."	"Flip reminder is on."	preheat is on.	If the flip reminder is no longer needed, say <b>"Flip</b> reminder off."
		The flip reminder icon will appear on the control panel to indicate that the flip reminder is on.	
Turning on/off the Interior I	_ight		
"Light on."	"The light is on."	The light in the air fryer will turn on.	If the interior light is no longer needed, say "Light off."
Adjusting the Volume			
"Increase the volume."	"The volume is up."	The volume of the air fryer will be raised.	If a command is not recognized, the air fryer will make a long beep sound and will continue to operate with its current settings. For max
"Decrease the volume."	"The volume is down."	The volume of the air fryer will be	volume, say "Max the volume."
18.	407771.	lowered.	For minimum volume, say <b>"Minimize the volume."</b>

Your Voice Commands	Air Fryer Voice Response	Air Fryer Action	Notes for Voice Commands
Turning on/off Voice Contro	I		
"Voice control off"	"Voice control is off."		When voice control is off, the unit will not listen to voice commands. To turn voice control back on, say the wake word then say "Voice control on."
Stopping the Cooking Proce	ss		
"Cancel."	"Cooking has stopped. Fan will	Stopping the cooking process. The fan will continue to operate	After canceling the cooking process, you need to say the wake word to begin again.
"Stop cooking."	run until cool."	to cool down the unit.	
Asking Status Questions			
"What's the cooking status?"	The air fryer will say the remaining time and cooking	Showing the remaining time and temperature.	Commands about the cooking status can be asked at any time during the cooking process.
"What is the current oven temperature?"	temperature.	Showing the current temperature.	
"What is the time remaining?"	The air fryer will say the cooking temperature.	Showing the remaining time.	
	The air fryer will say the remaining time.		
Turning off the Air Fryer			
"Power off"	No voice response. A long beep will go off.	Showing "End" on the display.	The voice control can be activated again with the wake word.

## **Helpful Tips for Use**

For consistent browning, arrange ingredients in an even layer on the bottom of the basket without overlapping. If the ingredients overlap, shake the ingredients halfway through the set cooking time. For food that need to be flipped, the flip reminder will automatically be set.

The cook time and temperature can be adjusted during cooking. Say "Hey Air Fryer, add or decrease TIME or TEMP."

Occasionally, the fan from the air fryer will blow lightweight foods around. To prevent this, secure foods (like a slice of bread on the top of a sandwich) with toothpicks.

For the best results, remove food immediately after the cooking time is complete to avoid overcooking.

Use at least one (1) tablespoon of oil on potatoes and fresh vegetables for the best cooking results. Add more oil as desired to achieve the preferred level of crispiness.

For the best results, check progress throughout the cooking process and remove food when the desired level of brownness has been achieved.

It is recommended to use an instant-read thermometer to monitor the internal temperature of proteins.

## Cleaning

When cooking is complete, let the air fryer cool down and unplug the unit before cleaning it.

**NOTE**: Remove the basket from the main unit to let the air fryer cool quicker.

Make sure to clean your air fryer after each use.

**Main Unit:** To clean the main unit and the control panel, wipe them clean with a damp cloth. Clean the inside of the main unit with hot water and a cleaning brush or nonabrasive sponge.

NOTE: NEVER immerse the main unit in water or any other liquid. NEVER clean the main unit in a dishwasher.

Do not use metal kitchen utensils or abrasive cleaning products when cleaning the air fryer.

**Crisper Plate**: The crisper plate can be washed in the dishwasher or by hand. If hand-washing, air-dry or towel-dry the crisper plate after each use.

Basket: The basket is dishwasher safe or can be washed by hand.

**NOTE**: If food residue is stuck on the crisper plate or basket, place them in a sink filled with warm, soapy water and allow to soak.

Clean the heating element with a cleaning brush to properly remove any food residue.

Make sure the air fryer and all parts are completely dry before use.

## **Storing Your Air Fryer**

To store the air fryer, unplug the appliance and let it cool down.

Make sure the air fryer is completely cool before moving it.

Make sure the air fryer and all parts are completely clean and dry before storing them.

Store the air fryer in a cool, dry place.

NOTE: Never store the air fryer while it is hot or wet.

#### **ETL Statement**

This product is ETL Listed to applicable U.S. safety standards.

## Disposal Of Electrical & Electronical Equipment



This symbol on the product or its packaging indicates that this product should not be disposed of with other household waste.

To prevent possible harm to the environment or human health from uncontrolled waste disposal, please recycle it responsibly to promote the sustainable reuse of material resources.

To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmentally safe recycling.

## **FCC Compliance Statement**

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.

## Troubleshooting

Problem	Possible Cause	Solution	
The fryer doesn't work.  The appliance is not connected to mains power outlet socket.		Connect the appliance into a mains power outlet socket.	
The ingredients in the fryer are not done cooking.  The amount of ingredients in the basket is too much.  The set temperature is too low.  The cooking time is too short.		Place smaller batches of ingredients in the basket. Smaller batches are fried more evenly.  Set the temperature to the required temperature setting (refer to the cooking preset table).  Set the timer to the required cooking time.	
The ingredients are not fried evenly in the fryer.  Certain types of ingredients need to be tossed/ turned halfway during the cooking process.		Ingredients that lie on top of or across each other (e.g. fries) need to be tossed/turned halfway during the cooking process (refer to the cooking manual).	
Fried snacks are not crispy when they come out of the fryer.  You used a type of snack meant to be prepared in a traditional deep fryer.		Use oven snacks or lightly brush some oil onto the snacks for a crisper result.	
The basket will not fit into the appliance properly.	The basket is overfilled.  The crisper plate is not placed in the basket properly.	Do not fill the ingredients over the "MAX" mark in the basket.  Push the crisper plate down into the basket until you hear a "click."	

## **Warranty Registration**

Please register your product, if you do not register, Your product will not be covered in the warranty.

#### Scan Me to Register



Support:

Tech Support Toll Free: (888) 886 -7188

Hours: 9am - 7pm EST

Manufacturer: IAI Smart Inc.

**E-mail:** Support@emersonsmart.com **Website:** www.emersonsmart.com

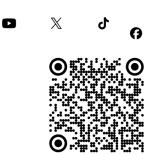
#### Thank You For Your Purchase!

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# Thank You For Your Purchase!

**Share your pictures with us.** 



**Happy Cooking!** 

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