

 Emerson  
**SmartVoice™** Air Fryer



No App · No Wi-Fi · No Hub

*Smart Made Simple - Just Talk!*



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Quick Start Guide  
& Recipe Book

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ES 5503A



# Introduction

Thank you for choosing Emerson SmartVoice Air Fryer 5.3QT 5503A! 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 quick start guide is intended to be a starter guide to familiarize you with voice control and simple recipes you can follow while using this air fryer. Read the user manual for a more in-depth explanation of what you can do with voice control. Once you learn the basics of voice control, branch out and follow other recipes while making the most of your new air fryer. Retain this quick start guide for future reference.

# Using Your Air Fryer with Voice Control

| Your Voice Commands                                               | Air Fryer Voice Response                                 | Air Fryer Action                                                                                                                   | Notes for Voice Commands                                                                                                                                                                                                                                                                                                                          |
|-------------------------------------------------------------------|----------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Activating Voice Control with Wake Word</b>                    |                                                          |                                                                                                                                    |                                                                                                                                                                                                                                                                                                                                                   |
| Say wake word: "Hey Fryer"                                        | <i>"Welcome back."</i>                                   | 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.                                                                                                                                                                                                                                                |
| <b>Setting up Cooking with Preset Time and Temperature</b>        |                                                          |                                                                                                                                    |                                                                                                                                                                                                                                                                                                                                                   |
| "Cook French fries."                                              | <i>"Cooking French fries."</i>                           | 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.                                                |
| <b>Setting up Cooking with Customized Time and/or Temperature</b> |                                                          |                                                                                                                                    |                                                                                                                                                                                                                                                                                                                                                   |
| "Cook chicken nuggets at 300° for 15 minutes."                    | <i>"Cooking chicken nuggets at 300° for 15 minutes."</i> | 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. |
| <b>Setting Customized Time and Temperature</b>                    |                                                          |                                                                                                                                    |                                                                                                                                                                                                                                                                                                                                                   |
| "Set temperature to/at 350° for 20 minutes."                      | <i>"Setting temperature to 350° for 20 minutes."</i>     | Setting the custom time and temperature.                                                                                           | If no cooking-related commands were given before this command, no additional commands can be given.                                                                                                                                                                                                                                               |

# Using Your Air Fryer with Voice Control

| Your Voice Commands                        | Air Fryer Voice Response         | Air Fryer Action                                          | Notes for Voice Commands                                                                                                                                                                   |
|--------------------------------------------|----------------------------------|-----------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Setting Customized Temperature</b>      |                                  |                                                           |                                                                                                                                                                                            |
| "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.                                    |
| <b>Setting Customized Timer</b>            |                                  |                                                           |                                                                                                                                                                                            |
| "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.                                                  |
| <b>Adjusting the Timer and Temperature</b> |                                  |                                                           |                                                                                                                                                                                            |
| "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 hour. The time range for dehydrating is 30 minutes to 24 hours. |
| "Decrease the timer by 10 minutes."        | "Timer decreased by 10 minutes." |                                                           |                                                                                                                                                                                            |
| "Increase temperature."                    | "Temperature adjusted."          |                                                           | When adjusting the temperature, the temperature increases and decreases by 5-degree intervals.                                                                                             |
| "Decrease temperature."                    | "Temperature adjusted."          |                                                           |                                                                                                                                                                                            |

# Using Your Air Fryer with Voice Control

| Your Voice Commands                      | Air Fryer Voice Response | Air Fryer Action                                                                                                                          | Notes for Voice Commands                                                                                                                                                       |
|------------------------------------------|--------------------------|-------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Starting and Stopping the Timer</b>   |                          |                                                                                                                                           |                                                                                                                                                                                |
| "Resume the timer."                      | "Start cooking now."     | Only the cooking mode icon on the control panel corresponding to the food being cooked will stay lit. The remaining icons will disappear. | If no new settings are made or adjusted, the air fryer will resume operating with the previous settings.                                                                       |
| "Pause the timer."                       | "Cooking has stopped."   | Start/pause button will blink on control panel.                                                                                           | Say <b>"Resume the timer"</b> to continue the cooking process.                                                                                                                 |
| <b>Setting Preheat and Flip Reminder</b> |                          |                                                                                                                                           |                                                                                                                                                                                |
| "Turn preheat on."                       | "Preheat is on."         | The preheat icon will appear on the control panel to indicate that preheat is on.                                                         | If preheat is no longer needed, say <b>"Turn preheat off."</b>                                                                                                                 |
| "Flip reminder on."                      | "Flip reminder is on."   | The flip reminder icon will appear on the control panel to indicate that the flip reminder is on.                                         | If the flip reminder is no longer needed, say <b>"Flip reminder off."</b>                                                                                                      |
| <b>Turning on/off the Interior Light</b> |                          |                                                                                                                                           |                                                                                                                                                                                |
| "Light on."                              | "The light is on."       | The light in the air fryer will turn on.                                                                                                  | If the interior light is no longer needed, say <b>"Light off."</b>                                                                                                             |
| <b>Adjusting the Volume</b>              |                          |                                                                                                                                           |                                                                                                                                                                                |
| "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 volume, say <b>"Max the volume."</b> |
| "Decrease the volume."                   | "The volume is down."    | The volume of the air fryer will be lowered.                                                                                              | For minimum volume, say <b>"Minimize the volume."</b>                                                                                                                          |

# Using Your Air Fryer with Voice Control

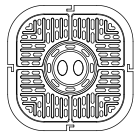
| Your Voice Commands                     | Air Fryer Voice Response                                                                          | Air Fryer Action                                                                      | Notes for Voice Commands                                                                                                                                    |
|-----------------------------------------|---------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Turning on/off Voice Control            |                                                                                                   |                                                                                       |                                                                                                                                                             |
| "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 <b>"Voice control on."</b> |
| Stopping the Cooking Process            |                                                                                                   |                                                                                       |                                                                                                                                                             |
| "Cancel."                               | "Cooking has stopped. Fan will run until cool."                                                   | Stopping the cooking process. The fan will continue to operate to cool down the unit. | After canceling the cooking process, you need to say the wake word to begin again.                                                                          |
| "Stop cooking."                         |                                                                                                   |                                                                                       |                                                                                                                                                             |
| Asking Status Questions                 |                                                                                                   |                                                                                       |                                                                                                                                                             |
| "What's the cooking status?"            | The air fryer will say the remaining time and cooking temperature.                                | 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?" |                                                                                                   | Showing the current temperature.                                                      |                                                                                                                                                             |
| "What is the time remaining?"           | The air fryer will say the cooking temperature.<br><br>The air fryer will say the remaining time. | Showing 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.                                                                                                |

# Air Fryer 101



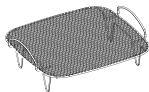
## PREHEAT

For the best results, always preheat your air fryer.



## CRISPER PLATE

The crisper plate allows air to flow above and under your food for overall browning. Make sure the crisper plate is placed flat in the bottom of the basket.



## SHAKE OR FLIP

For optimal results, shake or flip your food periodically to ensure even cooking and a crisp finish. Be sure to turn on the flip reminder to be notified when to do so.



## USE VOICE COMMAND

When you're ready to cook, just use one of the wake words and give it a command to get started.

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



# Cooking Presets



Fries

Perfect for cooking frozen or fresh french fries.



Veggie

Perfect for cooking and roasting vegetables



Snack

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



Bake

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



Meat

Perfect for cooking meats.



Seafood

Perfect for cooking fish, fillets, or seafood.



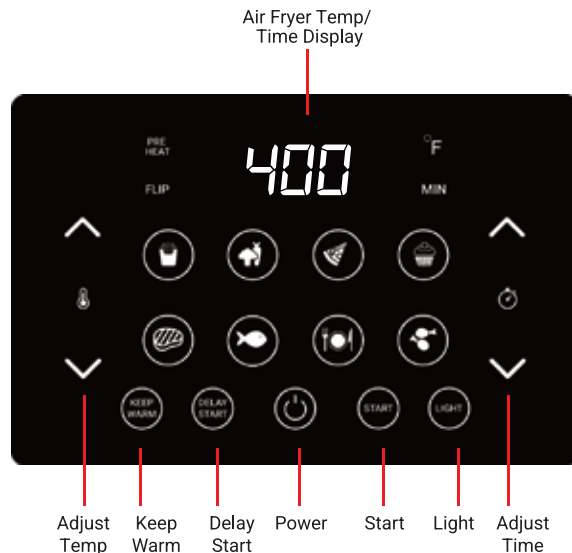
Other

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



Poultry

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



# Voice-Compatible Food Chart

**ATTENTION!** This chart lists all foods recognized by the air fryer's voice control system, along with their recommended preparation methods, cooking times, and temperatures.

| RECOGNIZED FOOD        | AMOUNT                       | PREPARATION                   | TEMP (°F) | COOK TIME |
|------------------------|------------------------------|-------------------------------|-----------|-----------|
| <b>VEGETABLES</b>      |                              |                               |           |           |
| Asparagus              | 1 bunch (about 1 lb.)        | Whole, stems trimmed          | 400°      | 7 Mins    |
| Bell Peppers           | 3 peppers                    | Sliced                        | 400°      | 12 Mins   |
| Broccoli               | 2 heads                      | Broken into large florets     | 350°      | 9 Mins    |
| Brussels Sprouts       | 1 lb.                        | Cut in half                   | 375°      | 13 Mins   |
| Butternut Squash       | 1 medium squash              | Cut in 3/4-in. cubes          | 400°      | 20 Mins   |
| Carrots                | 1 lb.                        | Cut in 1/2-in. pcs., peeled   | 370°      | 13 Mins   |
| Cauliflower            | 1 head                       | Cut into 1-in florets         | 400°      | 15 Mins   |
| Chickpeas              | 1 1/2 cups                   | Cooked                        | 400°      | 12 Mins   |
| Corn                   | 4 cobs                       | Shucked                       | 400°      | 10 Mins   |
| Eggplant               | 1 large eggplant             | Cut in 1/2-in. rounds         | 370°      | 11 Mins   |
| Eggplant Parmesan      | 1 large or 2 small eggplants | None                          | 380°      | 12 Mins   |
| Green Beans            | 1 lb.                        | Trimmed                       | 370°      | 10 Mins   |
| Kale Chip              | 1 bunch (8 - 10 oz.)         | Torn in pieces, stems removed | 375°      | 4 Mins    |
| Mushrooms              | 1 lb.                        | Quartered                     | 375°      | 10 Mins   |
| Potato                 | 1 lb. of yukon gold potatoes | Cut into 1-in. pcs            | 400°      | 20 Mins   |
| Potato Wedges (Russet) | 2 medium potatoes            | Cut into quarters             | 400°      | 15 Mins   |
| Spinach                | 10 oz.                       | None                          | 360°      | 5 Mins    |
| Squash                 | 2 small to medium squash     | Cut into 3/4-in. slices       | 375°      | 8 Mins    |
| Tofu                   | 14 oz.                       | Cut into 1-in. cubes          | 400°      | 13 Mins   |
| Tomato                 | 2 medium to large tomatoes   | None                          | 350°      | 12 Mins   |
| Veggie Burger          | 12 oz. patty                 | None                          | 400°      | 6 Mins    |
| Veggie Quesadilla      | 2 quesadillas                | None                          | 390°      | 5 Mins    |
| Veggie Samosa          | 8 samosas                    | None                          | 350°      | 18 Mins   |
| Veggie Slider          | 2 - 4 sliders                | None                          | 400°      | 14 Mins   |

## TIPS & TRICKS



**Adjust Timing:**  
Increase or decrease  
cook time based on your  
portion size.



**Don't Overcrowd:**  
Leave space for even  
cooking.



**Fresh Food Tip:**  
Use at least 1  
tablespoon of oil for  
crispier results when  
air frying.



**Shake It Up:**  
Shake or turn food  
often for  
even browning.

# Voice-Compatible Food Chart

| RECOGNIZED FOOD          | AMOUNT                           | PREPARATION      | TEMP (°F) | COOK TIME |
|--------------------------|----------------------------------|------------------|-----------|-----------|
| <b>VEGETABLES CONT'D</b> |                                  |                  |           |           |
| Yams                     | 2 medium yams (about 6 oz. each) | None             | 370°      | 40 Mins   |
| Zucchini                 | 1.2 lbs.                         | None             | 400°      | 9 Mins    |
| <b>POULTRY</b>           |                                  |                  |           |           |
| Chicken                  | 5 - 6 lbs.                       | Whole            | 360°      | 60 Mins   |
| Chicken Breast           | 8 oz.                            | Boneless         | 360°      | 18 Mins   |
| Chicken Burgers          | 0.5-lb. patty                    | None             | 375°      | 15 Mins   |
| Chicken Fingers          | 4 pcs.                           | None             | 400°      | 10 mins   |
| Chicken Legs             | 2 lbs.                           | Cut 5 - 6 pcs.   | 400°      | 24 Mins   |
| Chicken Nuggets          | 16 oz. chicken breast            | Cut into nuggets | 400°      | 13 Mins   |
| Chicken Patty            | 0.5-lb. ground chicken           | None             | 375°      | 16 Mins   |
| Chicken Quesadilla       | 2 quesadillas                    | None             | 360°      | 8 Mins    |
| Chicken Samosa           | 1 box                            | None             | 390°      | 10 Mins   |
| Chicken Sausage          | 6 - 8 links                      | None             | 370°      | 13 Mins   |
| Chicken Tenderloin       | 1 lb.                            | Boneless         | 375°      | 8 Mins    |
| Chicken Thighs           | 4 pcs. (6 - 10 oz. each)         | Bone-in          | 380°      | 23 Mins   |
| Chicken Wings            | 20 pcs.                          | Bone-in          | 400°      | 20 Mins   |
| Cutlets                  | 0.5 lbs.                         | Boneless         | 400°      | 9 Mins    |
| Drumsticks               | 6 pcs.                           | Bone-in          | 400°      | 24 mins   |
| Duck                     | 4.4 lbs.                         | Whole            | 400°      | 60 mins   |
| Tender                   | 1.25 lbs.                        | None             | 400°      | 10 mins   |
| Turkey Breast            | 4 lbs.                           | Boneless         | 350°      | 40 Mins   |
| Turkey Burgers           | 0.5-lb. Patty                    | None             | 350°      | 12 Mins   |
| Turkey Leg               | 1.4 lbs.                         | Bone-in          | 400°      | 35 Mins   |
| Turkey Patty             | 0.5-lb. Patty                    | None             | 380°      | 11 Mins   |

NOTE: Always check the internal temperature of meat to ensure it's fully cooked before eating. Undercooked meat can pose health risks.

## Final Internal Temperature

### Beef

Rare  
120° - 125°

Medium Rare  
130° - 135°

Medium  
140° - 145°

Medium Well  
150° - 155°

Well  
160° - 165°

### Pork

Medium  
140° - 145°

Medium Well  
150° - 155°

Well  
160° - 165°

### Poultry

165°

### Fish

145°

# Voice-Compatible Food Chart

| RECOGNIZED FOOD           | AMOUNT                    | PREPARATION         | TEMP (°F) | COOK TIME |
|---------------------------|---------------------------|---------------------|-----------|-----------|
| <b>POULTRY CONT'D</b>     |                           |                     |           |           |
| Turkey Sausage            | 6 links                   | None                | 350°      | 12 Mins   |
| Turkey Wings              | 2 lbs.                    | Bone-in             | 380°      | 27 Mins   |
| <b>FISH &amp; SEAFOOD</b> |                           |                     |           |           |
| Calamari Rings            | 1 lb.                     | Dredge them         | 380°      | 8 Mins    |
| Crab Cakes                | 4 pcs. (6 - 8 oz. each)   | None                | 400°      | 10 Mins   |
| Crab Legs                 | 1 lb.                     | None                | 370°      | 6 Mins    |
| Fish Sticks               | 1 lb.                     | None                | 400°      | 10 Mins   |
| Lobster Tails             | 4 pcs.                    | Whole               | 380°      | 6 Mins    |
| Popcorn Shrimps           | 25 pcs.                   | None                | 360°      | 8 Mins    |
| Prawns                    | 1 lb.                     | Peeled and deveined | 400°      | 7 Mins    |
| Salmon                    | 12 oz. (about 2 fillets)  | None                | 375°      | 9 Mins    |
| Sea Bass                  | 1 lb.                     | None                | 390°      | 5 Mins    |
| Shrimp                    | 1.4 lbs. (about 32 pcs.)  | Peeled              | 400°      | 5 Mins    |
| Snapper                   | 12 oz. (about 2 fillets.) | None                | 390°      | 8 Mins    |
| Swordfish                 | 8 oz. (about 2 fillets.)  | None                | 400°      | 9 Mins    |
| Tilapia                   | 12 oz. (about 2 fillets.) | None                | 375°      | 7 Mins    |
| Tuna                      | 6 oz.                     | None                | 380°      | 9 Mins    |
| <b>FROZEN FOOD</b>        |                           |                     |           |           |
| Frozen Beef Dumplings     | 1 box                     | None                | 375°      | 11 Mins   |
| Frozen Chicken Dumplings  | 12 pcs.                   | None                | 400°      | 12 Mins   |
| Frozen Chicken Nuggets    | 2 boxes (12 oz. each)     | None                | 390°      | 16 Mins   |
| Frozen Corn Dogs          | 1 box                     | None                | 385°      | 9 Mins    |
| Frozen Fish Sticks        | 8 pcs.                    | None                | 375°      | 8 Mins    |
| Frozen Hash Browns        | 5 pcs.                    | None                | 400°      | 15 Mins   |

NOTE: Always check the internal temperature of meat to ensure it's fully cooked before eating. Undercooked meat can pose health risks. Please thaw or defrost frozen foods before cooking them in the air fryer.

## Final Internal Temperature

### Beef

Rare  
120° - 125°

Medium Rare  
130° - 135°

Medium  
140° - 145°

Medium Well  
150° - 155°

Well  
160° - 165°

### Pork

Medium  
140° - 145°

Medium Well  
150° - 155°

Well  
160° - 165°

### Poultry

165°

### Fish

145°

# Voice-Compatible Food Chart

| RECOGNIZED FOOD            | AMOUNT                     | PREPARATION | TEMP (°F) | COOK TIME |
|----------------------------|----------------------------|-------------|-----------|-----------|
| <b>FROZEN CONT'D</b>       |                            |             |           |           |
| Frozen Mozzarella Sticks   | 2 boxes (11 oz. each)      | None        | 375°      | 12 Mins   |
| Frozen Pizza Rolls         | 1 1/2 bags                 | None        | 390°      | 20 Mins   |
| Frozen Popcorn Shrimps     | 2 boxes (14 - 16 oz. each) | None        | 390°      | 15 Mins   |
| Frozen Pork Dumplings      | 12 pcs.                    | None        | 400°      | 12 Mins   |
| Frozen Pot Stickers        | 12 pcs.                    | None        | 400°      | 12 Mins   |
| Frozen Shrimps Dumplings   | 6 pcs.                     | None        | 375°      | 10 Mins   |
| Frozen Tater Tots          | 2 lbs.                     | None        | 375°      | 23 Mins   |
| Frozen Vegetable Dumplings | 9 pcs.                     | None        | 350°      | 13 Mins   |
| <b>BEEF</b>                |                            |             |           |           |
| Beef Burgers               | 0.5-lb. patty              | None        | 400°      | 10 mins   |
| Beef Patties               | 0.5-lb. ground beef        | None        | 370°      | 9 mins    |
| Beef Quesadilla            | 1 quesadilla               | None        | 375°      | 6 mins    |
| Beef Ribs                  | 2 lbs.                     | None        | 375°      | 20 mins   |
| Beef Samosa                | 1 box                      | None        | 390°      | 11 mins   |
| Beef Sausage               | 6 links                    | None        | 350°      | 10 mins   |
| Beef Tenderloin            | 1 lb.                      | None        | 380°      | 25 mins   |
| Filet Mignon               | 2 pcs. (8 oz. each)        | None        | 400°      | 10 mins   |
| Ground Beef                | 1 lb.                      | None        | 375°      | 13 mins   |
| Hamburgers                 | 2 0.5-lb. ground beef      | None        | 375°      | 14 mins   |
| Hot Dog                    | 4 hot dogs                 | None        | 400°      | 3 mins    |
| London Broil               | 1.5 lbs.                   | Whole       | 400°      | 9 mins    |

NOTE: This cooking chart serves as a guide for cooking a certain amount of food. Keep in mind that the temperature and cooking time will vary for different food weight, servings, and amounts.

NOTE: Your air fryer is not limited to the food, voice commands, and combinations listed in the quick start guide. Feel free to experiment and discover different combinations of voice commands. However, please note the air fryer may not recognize every possible food and phrase. Some voice commands may not be supported.

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### Beef

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Well  
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### Poultry

165°

### Fish

145°

# Voice-Compatible Food Chart

| RECOGNIZED FOOD        | AMOUNT              | PREPARATION | TEMP (°F) | COOK TIME |
|------------------------|---------------------|-------------|-----------|-----------|
| <b>BEEF CONT'D</b>     |                     |             |           |           |
| Meatballs              | 1.25 lbs.           | None        | 350°      | 10 mins   |
| Meatloaf               | 1 lb.               | None        | 370°      | 23 mins   |
| Sirloin                | 2 pcs. (8 oz. each) | None        | 400°      | 13 mins   |
| Steak                  | 0.5 lbs.            | Whole       | 400°      | 10 mins   |
| Strip                  | 1 lb.               | None        | 370°      | 12 mins   |
| T-Bone                 | 14 oz.              | None        | 400°      | 9 mins    |
| <b>PORK &amp; LAMB</b> |                     |             |           |           |
| Whole Ham              | 3 lbs.              | Whole       | 300°      | 40 Mins   |
| Bacon                  | 3 strips            | Regular cut | 350°      | 7 Mins    |
| Pork Chops             | 2 thick-cut pcs.    | 1-in. thick | 400°      | 11 Mins   |
| Pork Ribs              | 1 rack              | None        | 380°      | 35 Mins   |
| Pork Sausage           | 5 pcs.              | None        | 400°      | 10 Mins   |
| Pork Tenderloin        | 1 - 1.5 lb(s)       | None        | 400°      | 14 mins   |
| Lamb Chops             | 1.5 lbs.            | None        | 400°      | 8 Mins    |
| Lamb Ribs              | 2.2 lbs.            | None        | 360°      | 25 Mins   |
| Rack of Lamb           | 1 rack (7 - 8 ribs) | None        | 360°      | 17 mins   |
| <b>SNACKS</b>          |                     |             |           |           |
| Biscuits               | 6 pcs.              | None        | 390°      | 10 mins   |
| Breadsticks            | 5 sticks            | None        | 350°      | 6 mins    |
| Burrito                | 1 burrito           | None        | 350°      | 9 mins    |
| Cashews                | 2 cups              | Raw         | 330°      | 6 mins    |

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145°

# Voice-Compatible Food Chart

| RECOGNIZED FOOD      | AMOUNT                     | PREPARATION                          | TEMP (°F) | COOK TIME |
|----------------------|----------------------------|--------------------------------------|-----------|-----------|
| <b>SNACKS CONT'D</b> |                            |                                      |           |           |
| Corn Dogs            | 4 corn dogs                | None                                 | 375°      | 9 mins    |
| Donut                | 2 donuts                   | None                                 | 360°      | 8 mins    |
| Fries                | 2 medium potatoes (russet) | Cut into 1/4 - 1/2-in. slices        | 380°      | 13 mins   |
| Garlic Bread         | 8 slices                   | None                                 | 350°      | 3 mins    |
| Garlic Knots         | 8 pcs.                     | None                                 | 325°      | 11 mins   |
| Macadamia            | 1 cup                      | Raw                                  | 350°      | 7 mins    |
| Mozzarella Sticks    | 8 sticks                   | None                                 | 390°      | 7 mins    |
| Noodles              | 10 oz.                     | Boiled                               | 400°      | 8 mins    |
| Onion Rings          | 1 large onion              | Cut into 1/2-in. slices, dredge them | 370°      | 10 mins   |
| Pecans               | 2 cups                     | Raw                                  | 300°      | 15 mins   |
| Pizza                | 1 8-in. pie                | None                                 | 375°      | 8 mins    |
| Pizza Pockets        | 4 pcs.                     | None                                 | 360°      | 8 mins    |
| Potato Chips         | 1 medium potato (russet)   | Sliced                               | 325°      | 16 mins   |
| Quiche               | 1 5-in. pie                | None                                 | 325°      | 10 mins   |
| Scalloped Potatoes   | 3 qt.                      | None                                 | 360°      | 34 mins   |
| Tater Tots           | 1 lb.                      | None                                 | 400°      | 11 mins   |
| <b>DESSERTS</b>      |                            |                                      |           |           |
| Brownies             | 6-in. square or round pan  | None                                 | 325°      | 15 mins   |
| Cinnamon Roll        | 3 rolls                    | None                                 | 350°      | 7 mins    |
| Cookies              | 6 cookies                  | None                                 | 325°      | 7 mins    |
| Egg Tart             | 3 tarts                    | None                                 | 380°      | 8 mins    |
| Tarts                | 4 tarts                    | None                                 | 350°      | 3 mins    |

NOTE: This cooking chart serves as a guide for cooking a certain amount of food. Keep in mind that the temperature and cooking time will vary for different food weight, servings, and amounts.

NOTE: Your air fryer is not limited to the food, voice commands, and combinations listed in the quick start guide. Feel free to experiment and discover different combinations of voice commands. However, please note the air fryer may not recognize every possible food and phrase. Some voice commands may not be supported.

## Final Internal Temperature

### Beef

Rare  
120° - 125°

Medium Rare  
130° - 135°

Medium  
140° - 145°

Medium Well  
150° - 155°

Well  
160° - 165°

### Pork

Medium  
140° - 145°

Medium Well  
150° - 155°

Well  
160° - 165°

### Poultry

165°

### Fish

145°

# Voice-Compatible Food Chart

| RECOGNIZED FOOD  | PREPARATION                                                      | TEMP (°F) | COOK TIME |
|------------------|------------------------------------------------------------------|-----------|-----------|
| <b>DEHYDRATE</b> |                                                                  |           |           |
| Tomato           | Cut in 3/8 inch slices or grated; steam if planning to rehydrate | 135°      | 6 Hours   |
| Mushrooms        | Cleaned with soft brush (do no wash)                             | 135°      | 6 Hours   |
| Eggplant         | Cleaned with soft brush (do no wash)                             | 135°      | 6 Hours   |
| Zucchini         | Cut into half-inch slices                                        | 160°      | 8 Hours   |
| Asparagus        | Cut in 1 inch pieces                                             | 135°      | 6 Hours   |
| Beets            | Peeled, cut in 1/8 inch slices                                   | 150°      | 6 Hours   |
| Apples           | Cored, cut in 1/8 inch slices                                    | 135°      | 7 Hours   |
| Bananas          | Peeled, cut in 4/8 inch slices                                   | 135°      | 8 Hours   |
| Fresh Herbs      | Rinsed, stems removed                                            | 135°      | 4 hours   |
| Ginger Root      | Cut 3/8 inch slices                                              | 135°      | 6 Hours   |
| Mangoes          | Peeled, cut in 3/8 inch slices                                   | 135°      | 6 Hours   |
| Pineapple        | Peeled, cut in 3/8 - half inch slices                            | 135°      | 6 Hours   |
| Strawberries     | Cut in half inch slices                                          | 135°      | 6 Hours   |
| Beef Jerky       | Cut in 1/4 inch slices, marinated overnight                      | 135°      | 3 hours   |
| Chicken Jerky    | Cut in 1/4 inch slices, marinated overnight                      | 150°      | 5 hours   |
| Turkey Jerky     | Cut in 1/4 inch slices, marinated overnight                      | 150°      | 5 hours   |
| Salmon Jerky     | Cut in 1/4 inch slices, marinated overnight                      | 115°      | 3 hours   |

For longer shelf life, store dehydrated foods in an airtight container at room temperature for up to 2 weeks.

Most fruits and vegetables take 6–8 hours to dehydrate, while jerky takes 5–7 hours. Longer dehydration results in a crispier texture.

Fruits and vegetables should be thoroughly patted dry before placing them in the basket.

Don't leave the air fryer unattended for long periods without checking.

NOTE: Always check the internal temperature of meat to ensure it's fully cooked before eating. Undercooked meat can pose health risks.

## TIPS & TRICKS FOR DEHYDRATING



### Slicing:

Use a mandoline slicer to create uniform, thin slices of fruits and vegetables.



### Prevent Oxidation:

Cut fruits like apples and pears brown quickly.

To slow this process, soak them in water with a splash of lemon juice for 5 minutes.



### Trim the Fat:

Before dehydrating meat or poultry, trim off all fat, as it won't dry properly and can become rancid.



### Don't Overlap:

Arrange ingredients flat and close together to maximize space, ensuring pieces don't overlap or stack.



# Recipe Book



# Crispy French Fries

## Ingredients:

- 1 lb. frozen or fresh-cut fries
- 1 tbsp. olive oil
- 1 tsp. salt

## Steps:

Toss fries with a little oil.

Air fry at 400 °F (200 °C) for 12–15 min, shaking halfway.

Sprinkle with salt before serving.

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

Once you say the wake word, wait for the voice response then give the voice command, **"Air fry French fries at 400 °F for [12-15] minutes."**

After successfully sending a voice command, the air fryer will say the food name it's cooking, the corresponding time, and temperature. To begin the cooking process, simply say **"Start cooking."**

NOTES: If the flip setting is on, the air fryer will remind you to shake or flip halfway through cooking. To turn on the flip setting, say **"Hey Air Fryer, turn on flip reminder."**

If no voice commands are given after five (5) seconds, the air fryer will not do anything.

If you need to make a correction, you can simply say **"Cancel cooking"** to stop the cooking process.



# Chicken Wings

## Ingredients:

1.5 lbs. raw chicken wings

Your choice of seasoning or marinade

## Steps:

Season or marinate chicken wings.

Air fry at 375 °F (190 °C) for 20–25 min, flipping halfway.

Serve with your favorite sauce.

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

Once you say the wake word, wait for the voice response then give the voice command, **"Air fry chicken wings at 375 °F for [20–25] minutes."**

After successfully sending a voice command, the air fryer will say the food name it's cooking, the corresponding time, and temperature. To begin the cooking process, simply say "Start cooking."

NOTES: If the flip setting is on, the air fryer will remind you to shake or flip halfway through cooking. To turn on the flip setting, say **"Hey Air Fryer, turn on flip reminder."**

If no voice commands are given after five (5) seconds, the air fryer will not do anything.

If you need to make a correction, you can simply say **"Cancel cooking"** to stop the cooking process.



# Roasted Vegetables

## Ingredients:

1 lb. raw vegetables (carrots, zucchini, bell peppers, cauliflower, broccoli, etc.)

1–2 tbsp(s). olive oil

1/2 tsp. salt

1/2 tsp. black pepper

Your choice of seasonings (garlic powder, paprika, onion powder, dried herbs like thyme or oregano)

## Steps:

Preheat your air fryer.

"Season vegetables with oil, salt, black pepper"

Adjust vegetables to fit in the air fryer basket in a single layer (don't overcrowd—do batches if needed).

Air fry at 375 °F (190 °C) for 15–20 minutes, flipping or shaking halfway through.

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

Once you say the wake word, wait for the voice response then give the voice command, **"Preheat on."** to turn on preheating.

Once preheating is set, say voice command, **"Hey Air Fryer, Air fry vegetables at 375 °F for [15-20] minutes."**

After successfully sending a command, the air fryer will say the food name it's cooking, the corresponding time, and temperature. To begin the cooking process, simply say **"Start cooking."**

The preheating process will begin. Once preheating is complete, add vegetables into the basket.

NOTES: If the flip setting is on, the air fryer will remind you to shake or flip halfway through cooking. To turn on the flip setting, say **"Hey Air Fryer, turn on flip reminder."**

If no voice commands are given after five (5) seconds, the air fryer will not do anything.

If you need to make a correction, you can simply say **"Cancel cooking"** to stop the cooking process.



# Salmon Fillets

## Ingredients:

2 salmon fillets

2 tbsps. lemon juice

Herbs

1/2 tsp. salt

1/2 tsp. black pepper

## Steps:

Season salmon with herbs, lemon juice, salt, and black pepper.

Air fry at 400 °F (200 °C) for 8–10 min.

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

Once you say the wake word, wait for the voice response then give the voice command, **"Air fry salmon fillets at 400 °F for [8–10] minutes."**

After successfully sending a voice command, the air fryer will say the food name it's cooking, the corresponding time, and temperature. To begin the cooking process, simply say **"Start cooking."**

NOTES: If no voice commands are given after five (5) seconds, the air fryer will not do anything.

If you need to make a correction, you can simply say **"Cancel cooking"** to stop the cooking process.



# Air Fryer Donuts (Using Biscuit Dough)

## Ingredients:

4 - 6 oz. canned biscuit dough

2 tbsp. melted butter

2 tbsp. cinnamon sugar

## Steps:

Cut holes in biscuits.

Air fry at 350 °F (175 °C) for 5–6 min.

Brush with butter and roll in cinnamon sugar.

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

Once you say the wake word, wait for voice response then give the voice command, **"Air fry biscuit donuts at 350 °F for [5–6] minutes."**

After successfully sending a voice command, the air fryer will say the food name it's cooking, the corresponding time, and temperature. To begin the cooking process, simply say **"Start cooking."**

NOTES: If the flip setting is on, the air fryer will remind you to or flip halfway through cooking. To turn on the flip setting, say **"Hey Air Fryer, turn on flip reminder."**

If no voice commands are given after five (5) seconds, the air fryer will not do anything.

If you need to make a correction, you can simply say **"Cancel cooking"** to stop the cooking process.

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