

 Emerson

SmartVoice™ Air Fryer



No App · No Wi-Fi · No Hub

Smart Made Simple - Just Talk!



Quick Start Guide
& Recipe Book

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
Activating Voice Control with 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 Preset Time and Temperature			
"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 Customized Time and/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 and 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.

Using Your Air Fryer with Voice Control

Your Voice Commands	Air Fryer Voice Response	Air Fryer Action	Notes for Voice Commands
Setting Customized Temperature			
"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 Temperature			
"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
Starting and Stopping the Timer			
"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 "Resume the timer" to continue the cooking process.
Setting Preheat and Flip Reminder			
"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 "Turn preheat off."
"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 "Flip reminder off."
Turning on/off the Interior Light			
"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 volume, say "Max the volume."
"Decrease the volume."	"The volume is down."	The volume of the air fryer will be lowered.	For minimum volume, say "Minimize the volume."

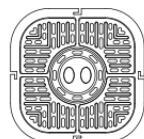
Using Your Air Fryer with Voice Control

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 "Voice control on."
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.
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?"	The air fryer will say the cooking temperature.	Showing the current temperature.	
"What is the time remaining?"	<i>The air fryer will say the remaining time.</i>	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.



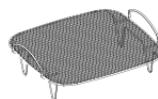
PREHEAT

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.



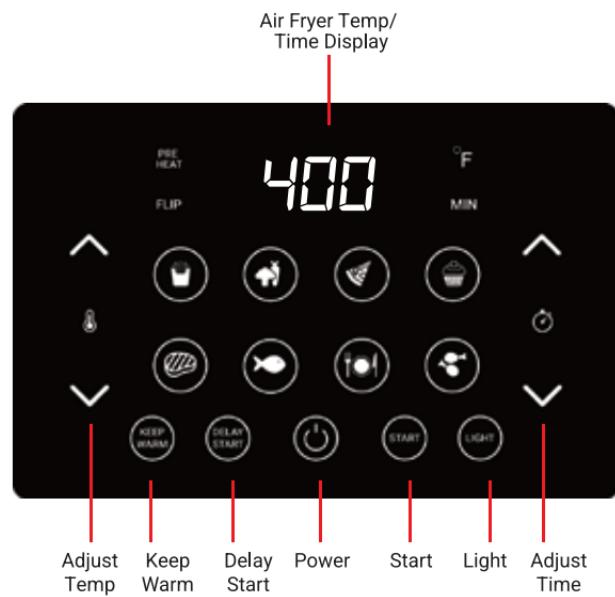
Other

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
VEGETABLES				
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
VEGETABLES CONT'D				
Yams	2 medium yams (about 6 oz. each)	None	370°	40 Mins
Zucchini	1.2 lbs.	None	400°	9 Mins
POULTRY				
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
POULTRY CONT'D				
Turkey Sausage	6 links	None	350°	12 Mins
Turkey Wings	2 lbs.	Bone-in	380°	27 Mins
FISH & SEAFOOD				
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
FROZEN FOOD				
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.

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Voice-Compatible Food Chart

RECOGNIZED FOOD	AMOUNT	PREPARATION	TEMP (°F)	COOK TIME
FROZEN CONT'D				
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 Potstickers	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
BEEF				
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 CONT'D				
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
PORK & LAMB				
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
SNACKS				
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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SNACKS CONT'D				
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
DESSERTS				
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

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Voice-Compatible Food Chart

RECOGNIZED FOOD	PREPARATION	TEMP (°F)	COOK TIME
DEHYDRATE			
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.

Warranty Registration

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

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