

# Emerson SmartVoice Air Fryer Quick Start Guide & Recipe Book

Model ES1003A  
Capacity: 10 quarts

## Important Notice

Read this guide completely before first use.  
Keep this guide for future reference.

---

## Product Overview

The Emerson SmartVoice Air Fryer uses **offline voice control**. Voice commands work immediately after plugging in the appliance. No app, Wi-Fi, Bluetooth, or hub is required.

You can control cooking using:

- Voice commands
  - The touchscreen control panel
- 

## Wake Words

The air fryer listens for the following wake words:

- “Hey Emerson”
  - “Hey Air Fryer”
  - “Hey Fryer”
- 

## Using Voice Control

### Basic Voice Commands

- Command: “Turn on”  
Result: The air fryer powers on.
  - Command: “Turn off”  
Result: The air fryer powers off.
- 

## Cooking with Presets

- Command: “Cook French fries”  
Result: Default time and temperature are set.  
The air fryer will prompt you to say “Start cooking.”
- 

## Custom Cooking

- Command: “Cook chicken nuggets at 300 degrees for 15 minutes”  
Result: Time and temperature are confirmed.
- 

## Cook Methods

Here are other cook methods that can be said other than “Cook”:

Air fry  
Bake  
Reheat  
Broil  
Keep warm  
Dehydrate

---

## Set Custom Timer

- Command: “Set timer to 30 minutes”  
Result: Your custom timer will be set.
-

## Set Custom Temperature

- Command: “Set temperature at 350 degrees”

Result: Your custom temperature will be set.

---

## Time/Temp Adjustments During Cooking

- “Increase temperature”
- “Decrease temperature”
- “Increase timer by 10 minutes”
- “Decrease timer by 10 minutes”

Temperature adjusts in 5-degree increments.

---

## Preheat

- Command: “Turn preheat on”
  - The air fryer announces when preheating is complete.
- 

## Flip Reminder

- Command: “Flip reminder on”
  - The air fryer alerts you halfway through cooking.
- 

## Status Questions

- “What’s the cooking status?”
  - “What is the current temperature?”
  - “What is the time remaining?”
- 

## Stopping Cooking

- Command: “Stop cooking” or “Cancel”  
Result: Cooking stops and the fan runs until cool.

---

## Adjusting the Light

- Command: “Light on”  
Result: The light of the air fryer will turn on.
- Command: “Light off”  
Result: The light of the air fryer will turn off.

---

## Setting Volume

- Command: “Increase the volume”  
Result: The volume of the air fryer will be raised.
- Command: “Decrease the volume”  
Result: The volume of the air fryer will be lowered.

---

## Voice Control Setting

- Command: “Voice control off”  
Result: The voice control function will be turned off. To turn voice control back on, say “Voice control on.”

---

# Air Fryer 101

### Preheat

Always preheat your air fryer.

### Crisper Plate

Provides even heating for better browning results.

Place the plate at the bottom of the basket.

### Shake or Flip

Turn on flip reminder to know when to flip or shake your food.

### Voice Commands

Use wake word and say a command to get started.

---

## Cooking Presets

Preset options found on the control panel of the air fryer:

- Fries
- Veggie
- Snack
- Bake
- Meat
- Seafood
- Poultry
- Other
- Dehydrate
- Broil
- Reheat
- Keep Warm

Preset times and temperatures can be adjusted at any time.

---

## Voice-compatible Food Chart

All foods listed are recognized by the voice control system.

Vegetables:

- Asparagus
- Beets
- Bell Peppers
- Broccoli
- Brussels Sprouts
- Butternut Squash
- Carrots
- Cauliflower
- Chickpeas
- Corn
- Eggplant
- Eggplant Parmesan
- Green Beans

- Kale Chips
- Mushrooms
- Potato
- Potato Wedges
- Spinach
- Squash
- Tofu
- Tomato
- Veggie Burger
- Veggie Quesadilla
- Veggie Samosa
- Veggie Slider
- Yams
- Zucchini

Poultry:

- Chicken
- Chicken Breast
- Chicken Burgers
- Chicken Fingers
- Chicken Legs
- Chicken Nuggets
- Chicken Patty
- Chicken Quesadilla
- Chicken Samosa
- Chicken Sausage
- Chicken Tenderloin
- Chicken Thighs
- Chicken Wings
- Cutlets
- Drumsticks
- Duck
- Tender
- Turkey Breast
- Turkey Burgers
- Turkey Leg
- Turkey Patty
- Turkey Sausage
- Turkey Wings

Fish & Seafood:

- Calamari Rings
- Crab Cakes
- Crab Legs

- Fish
- Fish Sticks
- Lobster Tails
- Popcorn Shrimps
- Prawns
- Salmon
- Sea Bass
- Shrimp
- Snapper
- Swordfish
- Tilapia
- Tuna

Frozen Food:

- Frozen Beef Dumplings
- Frozen Chicken Dumplings
- Frozen Chicken Nuggets
- Frozen Corn Dogs
- Frozen Fish Sticks
- Frozen Hash Browns
- Frozen Mozzarella Sticks
- Frozen Pizza Rolls
- Frozen Popcorn Shrimps
- Frozen Pork Dumplings
- Frozen Pot Stickers
- Frozen Shrimp Dumplings
- Frozen Tater Tots
- Frozen Vegetable Dumplings

Beef:

- Beef Burgers
- Beef Patties
- Beef Quesadilla
- Beef Ribs
- Beef Samosa
- Beef Sausage
- Beef Tenderloin
- Filet Mignon
- Ground Beef
- Hamburgers
- Hot Dog
- London Broil
- Meatballs
- Meatloaf

- Sirloin
- Steak
- Strip
- T-bone

Pork & Lamb:

- Whole Ham
- Bacon
- Lamb Chops
- Lamb Ribs
- Pork Chops
- Pork Ribs
- Pork Sausage
- Pork Tenderloin
- Rack of Lamb

Snacks:

- Biscuits
- Breadsticks
- Burrito
- Cashews
- Corn Dogs
- Donut
- Fries
- Garlic Bread
- Garlic Knots
- Macadamia
- Mozzarella Sticks
- Noodles
- Onion Rings
- Pecans
- Pizza
- Pizza Pockets
- Potato Chips
- Quiche
- Scalloped Potatoes
- Tater Tots

Desserts:

- Brownies
- Cinnamon Roll
- Cookies
- Egg Tart
- Tarts

Dehydrate:

- Apples
  - Asparagus
  - Bananas
  - Beef Jerky
  - Beets
  - Chicken Jerky
  - Eggplant
  - Fresh Herbs
  - Ginger Root
  - Mangoes
  - Mushrooms
  - Pineapple
  - Salmon Jerky
  - Strawberries
  - Tomato
  - Turkey Jerky
  - Zucchini
- 

## 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 olive oil.

Air fry at 400 degrees for 12 - 15 minutes, shaking halfway.

Sprinkle with salt before serving.

Commands to Use:

“Hey Air Fryer”

“Air fry French fries at 400 degrees for [12 - 15] minutes.”

“Start cooking.”

### 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 degrees for 20 - 25 minutes, flipping halfway.  
Serve with your favorite sauce.

**Commands to Use:**

“Hey Air Fryer”  
“Air fry chicken wings at 375 degrees for [20 - 25] minutes.”  
“Start cooking.”

**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, and 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 degrees for 15 - 20 minutes, flipping or shaking halfway through.

**Commands to Use:**

“Hey Air Fryer”  
“Preheat on.”  
“Air fry vegetables at 375 degrees for [15 - 20] minutes.”  
“Start cooking.”

**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 degrees for 8 - 10 minutes.

Commands to Use:

“Hey Air Fryer”

“Air fry salmon fillets at 400 degrees for [8 - 10] minutes.”

“Start cooking.”

### **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 degrees for 5 - 6 minutes.

Brush with butter and roll in cinnamon sugar.

Commands to Use:

“Hey Air Fryer”

“Air fry biscuit donuts at 350 degrees for [5 - 6] minutes.”

“Start cooking.”

---

## **Warranty and Support**

Register your product at [emersonsmart.com](http://emersonsmart.com).

Support phone: 888-886-7188

Hours: 9 a.m. to 7 p.m. Eastern Time

Email: [support@emersonsmart.com](mailto:support@emersonsmart.com)

Find us on Social at

Instagram : Emersonsmartglobal