

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 - 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

Broil - perfect for searing thin meats, quickly melting cheese, broiling vegetables, or browning the top of already cooked dishes

Dehydrate - removes moisture from food, making it drier and extending its shelf life or creating a crispy texture

Reheat - perfect for warming up leftovers, like pizza or fries, without overcooking or drying them out

Keep warm - 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

Preset times and temperatures can be adjusted at any time.

Other buttons on the control panel include:

Temperature/Time

Preheat

Stop

Power

Start

Turn reminder

Plus and minus (for adjusting temperature and time)

Voice-compatible Food Chart

All foods listed are recognized by the voice control system.

Ingredient	Amount	Preparation	Temperature	Cook Time
Vegetables				
Asparagus	1 bunch (about 1 lb.)	Whole, stems trimmed	400°	7 mins
Beets	3 lbs.	Whole	400°	18 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 globe 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 Chips	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	2 medium russet 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
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 lbs. 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	1 lb.	None	380°	11 mins
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 lb. (about 20 jumbo 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
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	about 12 pcs.	None	400°	12 mins
Frozen Shrimp 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.	None	400°	9 mins
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
Whole Ham	3 lbs.	Whole	300°	40 mins
Pork & Lamb				
Bacon	3 strips	Regular cut	350°	7 mins
Lamb Chops	1.5 lbs.	None	400°	8 mins
Lamb Ribs	2.2 lbs.	None	360°	25 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
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
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 potatoe (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
Dehydrate				
Apples		Cut in 1/8-in. slices, cored	135°	7 hours
Asparagus		Cut in 1-in. pcs.	135°	6 hours
Bananas		Cut in 4/8-in. slices, peeled	135°	8 hours
Beef Jerky		Cut in 1/4-in. slices, marinated overnight	160°	3 hours
Beets		Cut in 1/8-in. slices, peeled	135°	6 hours
Chicken Jerky		Cut in 1/4-in. slices, marinated overnight	150°	5 hours
Eggplant		Cleaned with soft brush	135°	6 hours
Fresh Herbs		Rinsed, stems removed	135°	4 hours
Ginger Root		Cut in 3/8-in. slices	135°	6 hours
Mangoes		Cut in 3/8-in. slices, peeled	135°	6 hours
Mushrooms		Cleaned with soft brush	135°	6 hours
Pineapple		Cut in 3/8 - 1/2-in. slices	135°	6 hours
Salmon Jerky		Cut in 1/4-in. slices, marinated overnight	150°	3 hours
Strawberries		Cut in 1/2-in. slices	135°	6 hours
Tomato		Cut in 3/8-in. slices or grated; steam if planning to rehydrate	135°	6 hours

Turkey Jerky		Cut in 1/4-in. slices, marinated overnight	150°	6 hours
Zucchini		Cut in 1/2-in. slices	115°	8 hours

Notes: 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.

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 that the air fryer may not recognize every possible food and phrase. Some voice commands may not be supported.

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

Most fruits and vegetables take 6 to 8 hours to dehydrate, while jerky takes 5 to 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.

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

Tips and 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.

Final Internal Temperature

Beef

Rare 120 - 125 degrees

Medium rare 130 - 135 degrees

Medium 140 - 145 degrees
Medium well 150 - 155 degrees
Well 160 - 165 degrees

Pork
Medium 140 - 145 degrees
Medium well 150 - 155 degrees
Well 160 - 165 degrees

Poultry
165 degrees

Fish
145 degrees

Tips and 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 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

½ 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.

Support phone: 888-886-7188
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