Emerson SmartVoice Air Fryer Quick Start Guide & Recipe Book

Model ES5503A
Capacity: 5.3 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

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 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
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
Hours: 9 a.m. to 7 p.m. Eastern Time
Email: support@emersonsmart.com

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