

cecotec

CECOFRY ADVANCE PRECISION

Freidora dietética/ Air fryer



Manual de instrucciones
Instruction manual
Manuel d'instructions
Bedienungsanleitung
Manuale di istruzioni
Manual de instruções
Instrucțiehandleiding
Instrukcja obsługi
Návod k použití

1. PARTS AND COMPONENTS

Fig. 1.

1. Scale
2. Control panel
3. Housing
4. Basket
5. Rack
6. Basket handle
7. Air outlet
8. Power cord

Control panel

Fig. 2.

1. Pre-set programmes
2. Fan indicator light
3. Scale mode light indicator
4. Increasing and decreasing the temperature
5. ON/OFF and Start/Pause
6. Default programme selection
7. Increasing and decreasing the time
8. Tare function
9. Scale function
10. Display

2. BEFORE USE

- Take the product out of the box.
- Check for any visible damage. If any is observed, contact as soon as possible the Technical Support Service of Cecotec for advice or reparation.
- Clean the basket and rack thoroughly with hot water, washing-up liquid and a non-abrasive sponge.
- Clean the interior and the exterior of the device with a damp cloth.
- Do not wet the heating element.
- Do not fill the device with oil or any other liquid.
- Place the device on a stable and level surface.
- Do not place the device on any surface that it is not heat-resistant.
- Place the rack in the basket properly.

Notes

You may notice a slight burning smell or smoke when using the fryer for the first time, caused by the excess of lubricants from the manufacturing process. This does not affect the safety of the product.

3. OPERATION

1. Place the appliance on a flat and stable surface.
2. Connect the device.
3. Remove the basket carefully from the device. Use the handle to do this. Make sure the rack is placed in the basket.
4. Put the ingredients in the basket.

Warning

Do not fill the basket beyond the Max mark.

1. Put the basket back in the device. The device has a safety system that will not allow you to use it if the basket is not in place.
2. Press the ON/OFF icon, then select the desired programme or set the time and temperature and press the Start/Pause icon. At this point, the device will start working.
3. If at any point during cooking, you wish to pause the process, press the Start/Pause icon. If you wish to cancel the process, hold down the icon.
4. When you hear an alarm, it means that the preparation time has come to an end. Pull the container out of the device.
5. Check if the ingredients are ready. If not, put the container back inside the device and set the timer to a few more minutes.
6. To take the ingredients out of the appliance, place it on a heatproof surface. Depending on the kind of ingredients, steam may come out.
7. Empty the food from the basket into a bowl or plate. Use tongs to remove ingredients, as this will prevent residual cooking oil from dripping onto the dish. Be careful not to burn yourself.
8. You can use the device again after having used it.

Control panel

ON/OFF icon (5)

- Once the basket and the rack are properly placed in the main unit housing, the ON/OFF icon will light up.
- Press the ON/OFF icon, the device will emit a sound and the display will show 200°C/ 15 minutes alternately.

- Pressing this icon again will cause the selected programme or manual adjustment to start. If you press this icon again, the device will pause. If you wish to end the programme, press and hold the icon.

Scale function (9)

Press the WEIGH icon to activate the scale, the display will show "0000", the scale is able to measure from 1 to 5000 grams; if the maximum weight is exceeded, the display will show E3.

To tare, press the TARE icon.

To exit the scale mode, press the WEIGH icon again.

Default programme selection (6)

To use the pre-set programmes, press the pre-set programme selection button as many times as you need to select the desired programme and the display will show the temperature and time for each programme.

The table below shows the temperatures and times of the pre-set programmes, the amount of food that can be inserted and whether stirring is required.

Programme	Temperature	Time	Quantity	Stir
Chips	200 °C	18 min	400-600 gr	Yes, halfway
Bacon	180 °C	7 min	Fill only the rack base	Not necessary
Chicken*	200 °C	15 min	Fill only the rack base	Not necessary
Shrimp	175 °C	10 min	Fill only the rack base	Not necessary
Meat*	180 °C	10 min	Fill only the rack base	Not necessary
Cupcakes	170 °C	10-12 min	Fill only the rack base	Not necessary
Vegetables*	170 °C	20 min	Fill only the rack base	Not necessary
Fish*	180 °C	8 min	500 g	Not necessary
Nuggets	200 °C	10 min	Fill only the rack base	Not necessary

*The time for the chicken is pre-set based on cooking chicken wings.

*The time for the meat is predetermined according to the cooking time of a hamburger.

*The time of the vegetable depends on the type of vegetable to be used.

*The time of the fish is predetermined according to the cooking time of an open sea bream.

Note

- Keep in mind that these are just indications. As ingredients differ in origin, size, shape and brand, we cannot guarantee the best setting for the ingredients that you are using.
- Add approximately 1-2 minutes to the preparation time indicated in the chart if you start frying while the device is still cold.

Tips

- Smaller ingredients require shorter preparation time than the larger ones.
- A larger quantity of ingredients only requires a slightly longer preparation time, and a smaller quantity of ingredients only requires a slightly shorter preparation time.
- Stirring small ingredients during the frying process optimises the result and can help preventing unevenly fried ingredients.
- Add a little oil to the natural potatoes for a crispier result.
- Do not use the device to fry greasy food (such as sausages).
- Food that can be cooked in an oven can also be cooked with the device.
- Pre-made dough requires a shorter preparation time than home-made dough.
- You can also use the device to re-heat ingredients.

Temperature/time modification (4 and 7)

To change the temperature and time of the programmes, press the increase and decrease icons for each programme. The temperature is on the left side of the display and the time on the right side of the display.

Stirring food

Some ingredients may require sautéing during the frying process. To sauté the ingredients, pull the container out the appliance by the handle and shake it. Then put it back to the device.

4. CLEANING AND MAINTENANCE

Cleaning

- Clean the device after every use.
- Disconnect the appliance from the power supply and allow it to cool down before cleaning it.
- Do not use metallic tools or abrasive products to clean the basket and rack.
- Use a soft, damp cloth to clean the device surface.
- Never immerse the appliance in water or other liquid.
- Do not use abrasive cleaners or scouring pads to clean the product.

Warning

- Remove the basket to let the device cool down more quickly.
- Clean the device thoroughly with hot water, washing-up liquid and a non-abrasive sponge.
- We recommend the use of a degreasing liquid to remove any remaining dirt.
- If there is dirt stuck in the interior of the basket and the rack, we recommend filling the basket with hot water mixed with detergent, as this will make it easier to remove the dirt.
- Clean the inside of the device with hot water and a non-abrasive sponge.
- Both the basket and the rack are dishwasher safe. Remember that frequent use of the dishwasher causes the product to break more quickly.
- Clean the heating element with a soft cleaning brush to remove any food residue. Be careful not to damage the heating element.

Storage

- Unplug the device and let it cool down.
- Make sure all its parts are clean and dry when you store it.

5. TROUBLESHOOTING

Problem	Possible cause	Solution
The air fryer does not work	The appliance is not plugged in.	Put the mains plug in an earthed wall socket.
	The basket is not placed in the device correctly	Place the basket in its place
The ingredients fried with the air fryer are not done.	The amount of ingredients in the basket is too big.	Place the smaller ingredients in the basket, or select a higher time/temperature
	The temperature used is too low.	Increase the temperature (See the 'Operation' section).
The ingredients are fried unevenly in the air fryer. (Fried snacks are not crispy when they are removed from the air fryer).	The preparation time is too short.	Set the timer to the desired cooking time
	Some types of food need to be stirred during the frying process.	Ingredients that lie on top of or across each other (e.g. fries) need to be shaken halfway through the preparation time.
	You used a type of food that is meant to be prepared in a traditional deep fryer.	Oil the food a little bit to get a crispier result

The basket does not slide into the device properly.	There are too many ingredients in the basket.	Do not fill the basket beyond the max. indication.
	The basket is not placed correctly	Push the basket down into the appliance until you hear a click.
White smoke comes out of the appliance.	You are preparing greasy ingredients.	When fatty ingredients are cooked with the air fryer, they produce a small amount of oil which can cause white smoke. This does not affect the appliance or the result.
	The pan still contains grease residues from previous use.	White smoke is caused by grease heating up in the device. Make sure you clean the device properly after each use.
Fresh fries are fried unevenly in the air fryer.	You did not rinse the potato sticks properly before you fried them.	Rinse the potato sticks properly to remove the starch.
Fresh fries are not crispy when they come out of the air fryer.	The right kind of potato is not being used.	Make sure you dry the potato sticks properly before adding the oil.
		Cut the potato sticks on smaller pieces for crispier results.

6. TECHNICAL SPECIFICATIONS

Product reference: 03214
 Product: Cecofry Advance Precision
 220-240 V~
 50/60 Hz, 1700 W
 Capacity: 5,5 litres
 Temperature setting: 80°C—200°C
 Timer: 1-60 min.
 Scale: 1-5000 g
 Manufactured in China | Designed in Spain

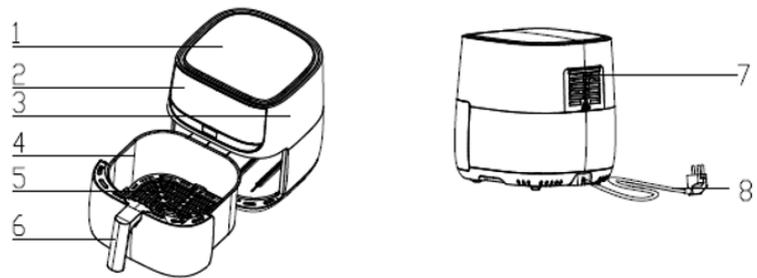


Fig./Img./Abb./Afb./ Rys./Obr. 1

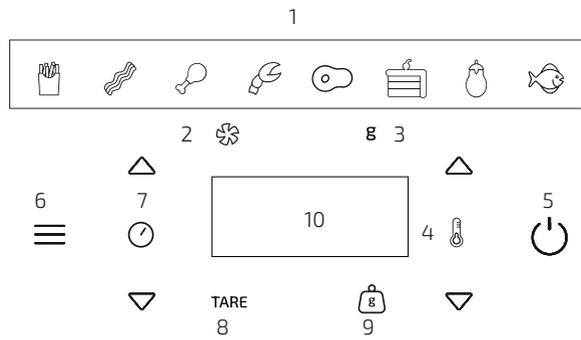


Fig./Img./Abb./Afb./ Rys./Obr. 2

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