

cecotec

CECOFRY EXPERIENCE WINDOW WHITE 6000

CECOFRY EXPERIENCE WINDOW 6000

CECOFRY EXPERIENCE 6000

Freidora dietética de 6 L digital/ 6 L digital air fryer.



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

1. PARTS AND COMPONENTS

Fig. 1.

1. Window (only for references 04340 and 04998)
2. Control panel
3. Inner pot
4. Handle
5. Rack
6. Air outlet

Control panel

Fig. 2.

7. On/off icon
8. Temperature increase icon
9. Temperature decrease icon
10. Time decrease icon
11. Time increase icon
12. Pre-set functions icons:
 - a) Meat
 - b) Chips
 - c) Fish
 - d) Vegetables
 - e) Chicken
 - f) Chicken wings
 - g) Pizza
 - h) Sweet potatoes
 - i) Dessert
 - j) Customised mode
13. Pre-set function selector
14. Time indicator
15. Temperature indicator

2. BEFORE USE

- This air fryer has a packaging designed to protect it during transport. Unpack the appliance and keep the original packaging box and other packaging materials in a safe place. It will help you prevent any damage if the product needs to be transported in the future. In case the original packaging is disposed of, make sure all packaging materials are recycled accordingly.

- Make sure all parts and components are included and in good conditions. If there is any piece missing or not in good condition, immediately contact the Technical Support Service of Cecotec.
- Clean the basket and rack thoroughly with hot water, washing-up liquid and a non-abrasive sponge.
- Clean both the interior and the exterior of the device with a damp cloth.
- Make sure all parts of the air fryer are completely dry and place the rack in the basket properly.
- Place the air fryer on a stable, flat surface.

Warning

- Do not wet the heating element inside the fryer.
- Do not fill the air fryer with oil or any other liquid.
- Do not place the device on any surface that it is not heat-resistant.

Note

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 will not affect the fryer safety.

3. OPERATION

1. Place the air fryer on a stable, flat surface.
2. Connect it to a mains socket.
3. Use the handle (4) to remove the basket (3), do it carefully. Make sure the rack (5) is correctly placed in the basket (3).
4. Put the ingredients inside the basket (3).
5. Place the basket back (3). The fryer has a safety system that will not allow you to use it if the basket is not in place (3).
6. Press the On/off icon (7), then select the desired pre-set function (12) or set the desired time (1-60 minutes) and the temperature (80-200°C) and press the On/off icon (7). The fryer will start operating.
7. If at any point during cooking, you wish to pause the process, press the On/off icon (7). If you wish to end the cooking process, hold down this icon (7) for 3 minutes. If you do not press any icon for the next minute after pausing, the fryer will enter standby mode and will beep 3 times.
8. When you hear an alarm, it means that the preparation time has come to an end. Use the handle (4) to remove the basket (3). Depending on the type of ingredients, steam may be released, so be careful when removing the basket (3).
9. Check if the ingredients are cooked as desired. If not, put the basket (3) back inside the device and set the timer for a few more minutes.

ENGLISH

- To remove the ingredients, place the basket (3) on a heat-resistant surface.
- Place the basket ingredients on a proper container. Use tongs to remove ingredients, as this will prevent residual cooking oil from dripping onto the container. Be careful not to burn yourself. Do not place the basket (3) upside down to remove the food.
- You can continue using the fryer if desired or you can finish the cooking process, to do so, hold down the On/off icon (7) for 3 seconds.

Control panel

On/off icon

- When the basket (3) and the rack (5) are placed in the correct position inside the air fryer, the On/off icon (7) will light up.
- To turn the air fryer on, press the On/off icon (7), the air fryer will beep and the display will show 200°C / 15 minutes alternately.
- You can set the desired time and temperature or select a pre-set function. Press the On/off icon (7) to start the selected function or the manual setting. If you press this icon again (7), the fryer will pause.
- To finish the cooking process, hold down the On/off icon (7) for 2 minutes.

Pre-set functions

To use the pre-set functions, press the pre-set function icon (13) until the desired function icon starts flashing and the display will show the pre-set time and temperature for this function, you can also set it if desired with the temperature increase/decrease icons (8/9) and the time increase/decrease icons (10/11).

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

Programme	Temperature	Time	Quantity	Stirring
Meat	200°C	15 min	100-450 g	Yes, halfway
Chips	200°C	18 min	200 - 500 g	Yes, halfway
Fish	180°C	10 min	100-450 g	Yes, halfway
Vegetables	170 °C	15 min	Fill only the rack base	Yes, halfway
Chicken	200°C	60 min	450 - 600 g	Yes, halfway
Chicken wings	180 °C	20 min	100 - 600 g	Yes, halfway
Pizza	180°C	12 min	400 - 500 g	Not necessary

Sweet potatoes	200°C	30 min	100-450 g	Not necessary
Dessert	150°C	25 min	100-450 g	Not necessary
Customised mode	115°C	20 min		

Warning

- 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 cooking time indicated in the table 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 some oil for a crispier result.
- Do not use the air fryer to fry greasy food (such as sausages).
- Food that can be cooked in an oven can also be cooked with the air fryer.
- Pre-made dough requires a shorter preparation time than home-made dough.
- You can also use the device to re-heat ingredients.
- To obtain the best results, we advise you to preheat the basket for 4 minutes without food inside.

Time and temperature increase and decrease

To modify the temperature and time of the pre-set functions, press the corresponding increase and decrease icons.

Stirring food

Some ingredients may require stirring during the cooking process. To stir ingredients, remove the basket of the air fryer and shake it. Place it back in the fryer.

4. CLEANING AND MAINTENANCE

Cleaning

- Clean the fryer after every use.
- Disconnect the air fryer 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 surface of the fryer.
- Never immerse the fryer in water or other liquids.
- Do not use sponges, powder cleaners or abrasive cleaning products to clean the fryer.

Warning

- Remove the basket to allow the device to cool down more quickly.
- Clean the fryer thoroughly with hot water, soap 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 interior of the device with hot water and a non-abrasive sponge.
- 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 fryer and let it cool down.
- Make sure all 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.
	You did not press the On/off icon.	Press the On/off button.
	The basket is not placed in the device correctly	Place the basket in place.
The food is not completely cooked.	The food is too big.	Put smaller batches of food in the basket.
	The temperature used is too low.	Increase the time or temperature.

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 each other (e.g. chips) need to be shaken halfway through the cooking 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.
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 fryer 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 chips are fried unevenly or are not crispy when removed from the air fryer.	You did not rinse the potato sticks properly before you fried them.	Rinse the potato sticks properly to remove the starch.
	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: 04339/04340/04998

Product: Cecofry Experience 6000 / Cecofry Experience 6000 Window / Cecofry Experience 6000 Window White

220-240 V~

50-60 Hz, 1700 W

Capacity: 6 litres

ENGLISH

Temperature setting: 80°C—200°C

Timer: 1-60 min.

Manufactured in China | Designed in Spain

7. DISPOSAL OF OLD ELECTRICAL APPLIANCES



This symbol indicates that, according to the applicable regulations, the product and/or battery must be disposed of separately from household waste. When this product reaches the end of its shelf life, you should dispose of the batteries/accumulators and take them to a collection point designated by the local authorities.

Consumers must contact their local authorities or retailer for information concerning the correct disposal of old appliances and/or their batteries.

Compliance with the above guidelines will help to protect the environment.

8. TECHNICAL SUPPORT AND WARRANTY

Cecotec shall be liable to the end user or consumer for any lack of conformity that exists at the time of delivery of the product under the terms, conditions and deadlines established by the applicable regulations.

It is recommended that repairs be carried out by qualified personnel.

If at any moment you detect any problem with your product or have any doubt, do not hesitate to contact Cecotec official Technical Support Service at +34 963 210 728.

9. COPYRIGHT

The intellectual property rights over the texts in this manual belong to CECOTEC INNOVACIONES, S.L. All rights reserved. The contents of this publication may not, in whole or in part, be reproduced, stored in a retrieval system, transmitted or distributed by any means (electronic, mechanical, photocopying, recording or similar) without the prior authorization of CECOTEC INNOVACIONES, S.L.

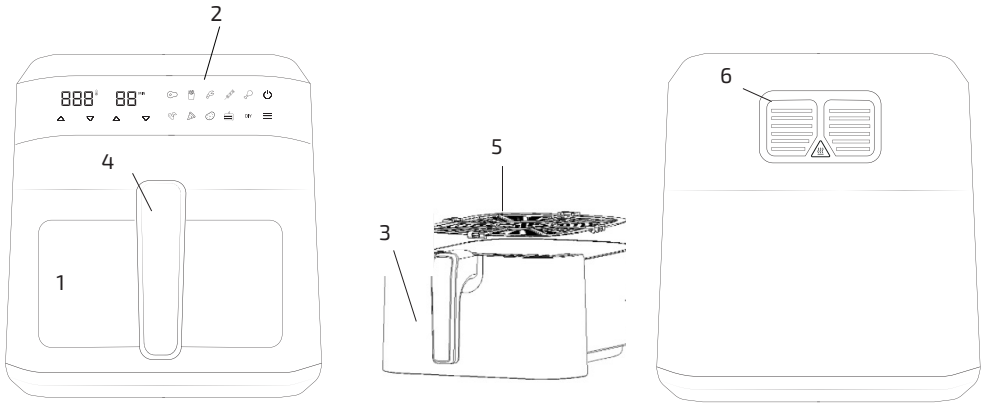


Fig./Img./Abb./Afb./ Rys./Obr. 1

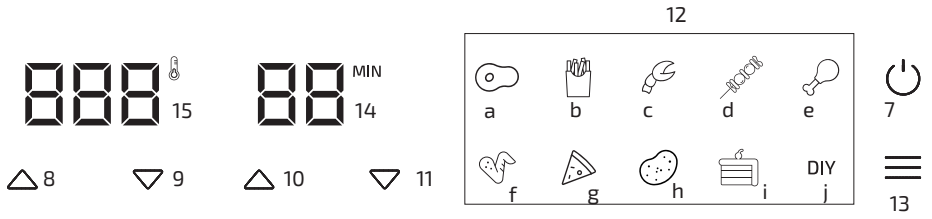


Fig./Img./Abb./Afb./ Rys./Obr. 2

www.cecotec.es

Cecotec Innovaciones S. L.
C/de la Pinadeta s/n, 46930
Quart de Poblet, Valencia, Spain

EA01220228