



cecotec

CECOFRY BOMBASTIK 6000 FULL

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

7. RECICLAJE DE APARATOS ELÉCTRICOS Y ELECTRÓNICOS



Este símbolo indica que, de acuerdo con las normativas aplicables, el producto y/o la batería deberán desecharse de manera independiente de los residuos domésticos. Cuando este producto alcance el final de su vida útil, deberás extraer las pilas/baterías/acumuladores y llevarlo a un punto de recogida designado por las autoridades locales.

Para obtener información detallada acerca de la forma más adecuada de desechar sus aparatos eléctricos y electrónicos y/o las correspondientes baterías, el consumidor deberá contactar con las autoridades locales. El cumplimiento de las pautas anteriores ayudará a proteger el medio ambiente.

8. GARANTÍA Y SAT

Cecotec responderá ante el usuario o consumidor final por las faltas de conformidad que existan en el momento de la entrega del producto en los términos, condiciones y plazos establecidos por la normativa aplicable.

Se recomienda que las reparaciones sean realizadas por personal cualificado.

Si detecta una incidencia con el producto o tiene alguna consulta, póngase en contacto con el Servicio de Asistencia Técnica oficial de Cecotec a través del número de teléfono +34 96 321 07 28.

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1. PARTS AND COMPONENTS

Fig. 1

1. Housing
2. Touch control panel
3. Basket
4. Handle
5. Power cord
6. Silicone brush
7. Silicone spatula
8. Silicone mat
9. Silicone mould

Control panel. Fig. 2

1. Power icon
2. Menu-selection icon
3. Time-increase icon
4. Time-decrease icon
5. Temperature-increase icon
6. Temperature-decrease icon
7. Timer
8. Fan icon
9. Heating icon

Note:

The graphics in this manual are schematic representations and may not exactly match the product.

2. BEFORE USE

- This product includes a safety package to protect it during transport. Unpack the device and keep the original packaging and materials in a safe place. It will help 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 in bad conditions, contact the official Cecotec Technical Support Service immediately.
- Clean the interior and the exterior of the device with a damp cloth. Do not wet the heating elements.



ENGLISH

- Clean the basket and grill thoroughly with hot water, washing-up liquid, and a non-abrasive sponge.
- Place the rack properly in the basket and place the basket back in the appliance for use.
- Do not fill the device with oil or any other liquid.

3. OPERATION

Using the air fryer

Step 1

1. Place the air fryer on a flat, stable, and heat-resistant surface, away from any possible splashing water or heat source.
2. Properly place the basket in the air fryer.
3. Do not place any objects on top of the product when in use to avoid interrupting the air flow and affecting the air-frying result.
4. Insert the power cord into an earthed wall socket.
5. Remove the basket from the air fryer with extreme care.
6. Put the ingredients in the basket.
 - **Note:** never exceed the MAX mark on the basket or the quantity indicated in the table (see "Settings" in this section) to avoid affecting the final result.
 - **Tip:** to ensure perfect results, it is recommended that you avoid overcrowding the basket with food, as it will not cook evenly.
7. Use the control panel as follows (Fig. 2):
Plug in the air fryer—the corresponding power light indicator (Icon 1) will come on.

Icon 1 – Power icon

Once the basket and rack are securely in place in the fryer, the power icon will light up. Pressing the power icon will set the temperature to 185°C and the cooking time to 15 minutes by default. Pressing the power icon again will start the cooking process. At the start of the process the "Icons 8 and 9" flash to indicate that the fan and the heating element are in operation. During the cooking process, the "Icon 9" will stop flashing as soon as the device reaches the set temperature and will start flashing again when the temperature drops below the set range.

Icon 2 – Menu-selection icon

Use this icon to choose from 12 of the most popular food options. Once the desired option has been chosen, the cooking time and temperature values will be set by default. The time and temperature values are manually adjustable.

Icons 3 and 4 – Time increase/decrease icon

Press icons "3" and "4" to set the cooking time from 1 to 60 minutes.

ENGLISH

Icons 5 and 6 – Temperature increase/decrease icons

Press icons "5" and "6" to set the temperature between 80 °C and 200 °C.

Icon 7 - Timer

Once the basket and rack are securely in place in the fryer, press the "Icon 1 – Power icon". The control panel will fully light up—press "Icon 7" and select how long you want to delay the frying process for by pressing "Icons 3 and 4". The time available ranges from 30 minutes to 24 hours in 30-minute intervals and 1 hour from 10 a.m. onwards.

8. Add 3 minutes to the preparation time when the appliance is cold; you can also let the appliance preheat for about 4 minutes without any food inside.
9. Some ingredients require shaking halfway through the preparation time. To shake or turn the food, remove the basket drawer from the appliance by the handle and shake or turn the ingredients in the basket with a fork (or tongs). Then, put the basket back in the air fryer.

Caution: be very careful when shaking the basket, as it contains hot food.

10. When you hear the timer acoustic signal, it means the set preparation time has elapsed. Remove the basket from the appliance and place it on a heat-resistant surface. Make sure the food is cooked. If the food isn't cooked enough, slide the basket drawer back into the air fryer and add a few more minutes to the timer.
11. To remove food, e.g., French fries, remove the basket drawer from the air fryer and place it on a heat-resistant surface. Use tongs to remove the ingredients. Be careful not to burn yourself. Do not place the basket upside down to remove the food.

WARNING:








- Do not overfill the basket; respect the quantity indicated in the table to avoid affecting the cooking result.
- Do not touch the basket drawer during or immediately after operation to avoid burns. Hold the basket only by the handle.






Step 2

The table below shows the basic settings for the ingredients you want to prepare.

Note: keep in mind that these are just indications. Because ingredients differ in origin, size, shape, and brand, we cannot guarantee that the settings below are the most appropriate.

Default-programmes table

Icon	Type	Min-Max weight (g)	Time (min)	Temperature (°C)	Notes
	Meat	200-500	15	200	Flip halfway through cooking
	Frozen chips	200-500	18	200	Add ½ tablespoon of oil and flip halfway through the cooking time
	Fish	200-400	10	180	Flipping not necessary
	Vegetables	Fill only the rack base	15	150	Flip halfway through cooking
	Chicken	450-600	25	200	Flip if needed
	Chicken wings	200-500	20	180	Flip halfway through cooking
	Pizza	200-400	12	180	Flipping not necessary

	Sweet potatoes	200-500	30	200	Flip halfway through cooking
	Dessert	100-500	25	150	Flip if needed
	Bacon	Fill only the rack base	12	200	Flip if needed
	Nuts	Fill only the rack base	10	200	Flip halfway through cooking
	Keep warm	200-500	15	80	Flip if needed

Tips for cooking

1. Smaller ingredients require a shorter preparation time than the larger ones.
2. 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.
3. Shaking smaller food midway through the cooking process optimises the end result and prevents uneven cooking.
4. Add some oil to the fresh potatoes for a crispier result. Cook the food in the air fryer just after adding oil to it.
5. Do not cook extremely fatty ingredients such as sausages in the air fryer.
6. Oven-ready food can also be cooked in the air fryer.
7. The optimal amount for preparing crispy fries is 500 grams.
8. Pre-made dough requires a shorter preparation time. Pre-made dough requires a shorter preparation time than home-made dough.
9. Place a baking pan or baking dish in the air-fryer's basket if you want to bake a cake or quiche or if you want to fry fragile or stuffed foods.
10. You can also use the air fryer to reheat food.

4. CLEANING AND MAINTENANCE

- Clean the appliance after every use.
- The basket and rack have a non-stick coating. Do not use metal utensils or abrasive products to clean the basket and/or rack, as this may damage their non-stick surface.

1. Unplug the appliance and allow it to cool down before cleaning.

Note: remove the basket to let the appliance cool down more quickly.

2. Clean the interior and the exterior of the device with a damp cloth.
3. Clean the basket and rack thoroughly with hot water, washing-up liquid, and a non-abrasive sponge. The use of a degreasing liquid is recommended to remove any remains.

Tip: if there is dirt stuck to the rack or basket, fill the basket drawer with hot water and a little dishwashing liquid and soak the basket and rack for about 10 minutes.

4. Clean the inside of the appliance with hot water and a non-abrasive sponge.
5. Clean the heating element with a soft brush to remove any food residue.
6. Make sure all its parts are clean and dry before storing or using the product again.

Storage

- Unplug the appliance and let it cool down.
- Make sure all its parts are clean and dry before storing or using the product again.
- Store the cord in the cord compartment.

5. TROUBLESHOOTING

Problem	Possible causes	Possible solution
The air fryer does not work.	The appliance is not plugged in.	Connect the mains plug to an earthed wall socket.
The ingredients fried with the air fryer are not done.	The amount of ingredients in the basket is too big.	Put smaller batches of food in the basket. Smaller batches are cooked more evenly.
	The temperature used is too low.	Increase the cooking temperature (see the "Operation" section).
	The preparation time is too short.	Increase the cooking time (see the "Operation" section).

The ingredients are fried unevenly in the air fryer.	Some types of food need to be shaken during the cooking process.	Ingredients that lie on top of or across each other (e.g., fries) need to be shaken halfway through the preparation time. See section "Operation".
Food is not crispy when it comes out of the device.	You used a type of food that is meant to be prepared in a traditional deep fryer.	Cook oven food or oil the food a 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 grille is incorrectly placed inside the basket.	Push the grille downwards into the basket until you hear a click sound.
White smoke comes out of the appliance.	You are preparing greasy ingredients.	When you fry greasy ingredients in the air fryer, a large amount of oil will leak into the basket drawer. Oil produces white smoke. This does not affect the appliance or the result.
	The basket still contains grease residue from previous use.	White smoke is caused by grease heating up in the basket drawer. Make sure you clean the device properly after each use.
Fresh fries are fried unevenly in the air fryer.	You did not use the right potato type.	Use fresh potatoes and make sure they stay firm during frying. Use potatoes of the types suggested.
	You did not rinse the potato sticks properly before you fried them.	Rinse the potatoes well in water for 3 minutes to remove the starch and dry thoroughly afterwards.
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.
		Add a little bit more of oil for a crispier result.

6. TECHNICAL SPECIFICATIONS

Product name: CecoFry Bombastik 6000 Full

Reference: 04993

Rated voltage: 220-240 V

Rated frequency: 50/60 Hz

Basket capacity: 6 L

Rated input power: 1700 W

Technical specifications may change without prior notice to improve product quality.

Made in China | Designed in Spain

7. DISPOSAL OF OLD ELECTRICAL AND ELECTRONIC APPLIANCES



This symbol indicates that, according to the applicable regulations, the product and/or batteries must be disposed of separately from household waste. When this product reaches the end of its shelf life, you should dispose of the cells/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 protecting 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 are 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 the official Cecotec Technical Support Service at +34 963 210 728.

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1. PIÈCES ET COMPOSANTS

Img. 1

1. Coque
2. Panneau de contrôle tactile
3. Panier
4. Poignée
5. Câble d'alimentation
6. Pinceau en silicone
7. Spatule en silicone
8. Tapis en silicone
9. Moule en silicone

Panneau de contrôle. Img. 2

1. Icône d'allumage
2. Sélecteur des menus
3. Icône pour augmenter le temps
4. Icône pour diminuer le temps
5. Icône pour augmenter la température
6. Icône pour diminuer la température
7. Minuterie
8. Indicateur du ventilateur
9. Indicateur de préchauffage

Note

Les graphiques de ce manuel sont des représentations schématiques et peuvent ne pas correspondre exactement à ceux du produit.

2. AVANT UTILISATION

- Ce produit possède un emballage conçu pour le protéger pendant son transport. Sortez l'appareil de sa boîte et conservez celle-ci ainsi que les autres éléments de l'emballage dans un lieu sécurisé. Cela vous aidera à éviter d'endommager le produit si vous devez le transporter à l'avenir. Si vous devez vous défaire de l'emballage d'origine, assurez-vous de recycler tous les éléments correctement.
- Assurez-vous que toutes les pièces et les composants sont inclus et en bon état. S'il manque une pièce, une partie, un accessoire ou que l'appareil ou ses accessoires ne sont pas en bon état, veuillez contacter le Service Après-Vente officiel de Cecotec.

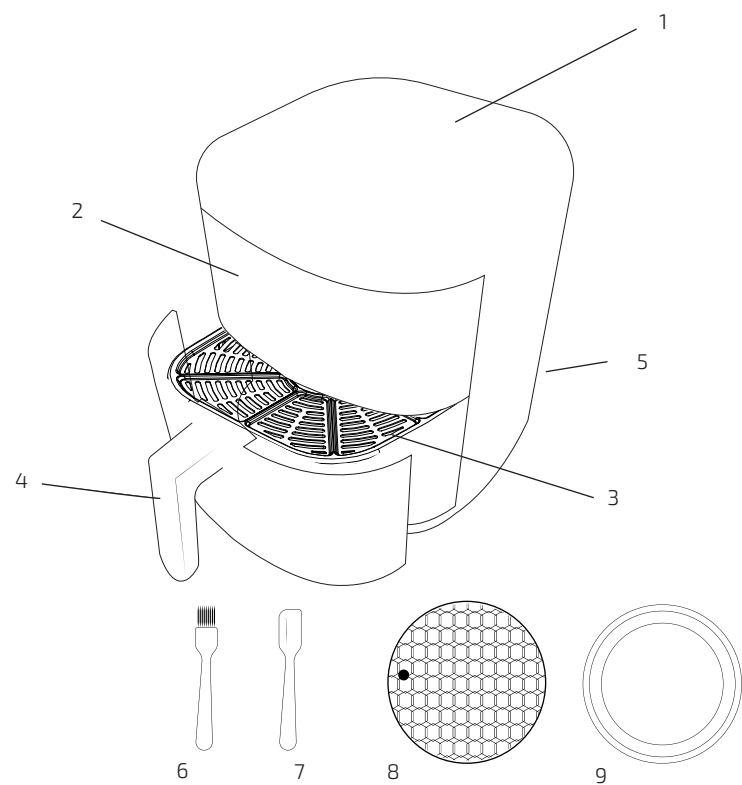


Fig./Img./Abb./Rys./Obr. 1



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



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