

# cecotec

## CECOFRY ADVANCE 9000 WINDOW

Freidora de aire / Air fryer



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

## 1. PARTS AND COMPONENTS

Fig. 1

1. Control panel
2. Handle
3. Basket
4. Main body
5. Air outlet
6. Power cable

**Control panel.** Fig. 2

1. Default menus
2. Sync Function icon
3. Combine Function icon
4. Compartment 1 icon
5. Compartment 2 icon
6. Compartment 1 temperature/time indicator
7. Compartment 2 temperature/time indicator
8. Default Menu selection icon
9. Temperature/Time swap icon
10. Temperature/Time decrease icon
11. Temperature/Time increase icon
12. Start/Pause icon
13. Power icon

NOTE:

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

## 2. BEFORE USE

- This appliance is packaged in a way as to protect it during transport. Take the appliance out of its box and remove all packaging materials. You can keep the original box and other packaging elements in a safe place. This will help you prevent damage to the appliance when transporting it 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.

**Box content**

- Cecofry Advance 9000 Window air fryer
- Instruction manual
- Clean the rack and inside of each basket compartment with hot water, detergent, and a non-abrasive sponge.

### 3. OPERATION

**Before use**

- Place the appliance on a stable, horizontal, flat, and heat-resistant surface.
- Place the grilles inside each basket compartment as shown in Figure 3.
- Insert the grilles into the air fryer as shown in Figure 4.

**WARNING:**

Do not fill the basket compartments with oil or any other liquid. Do not place anything on top of the appliance to avoid blocking the air inlet and affecting air-frying results.

**Using the appliance**

1. Plug the appliance to an earthed outlet. The appliance will beep three times to indicate it was properly plugged in.
2. Carefully remove the basket.
3. Place the ingredients inside the basket compartments.
4. Put the basket back in the air fryer. Carefully align the basket guides with those on the fryer body. Never use the air fryer without the basket inserted.
5. Determine the cooking time required for the ingredient.
6. Some ingredients require stirring halfway through cooking. To do so, remove the basket from the air fryer by the handle and stir or turn the ingredients over with the help of wooden or plastic tongs to avoid scratching the non-stick coating of basket compartment. Then, put the basket back in the air fryer.
7. When you hear the timer beep, the set cooking time will have elapsed. The fan will run for a further 10 seconds, after which you will be able to remove the basket.

**Note:**

- You can also pause or switch the appliance off manually. To do so, press the Start/Pause icon to stop or resume cooking at any time or hold down the Power button for 2 seconds to finish the whole cooking process: the appliance will display OFF and switch off until further use.
  - You can adjust the temperature or time to your liking during use.
8. Make sure the ingredients are ready. If the ingredients are not yet ready, simply put the basket back into the air fryer and add a few more minutes to the timer.

9. To take out the food (e.g., chips), remove the basket from the air fryer and place it on a heat-resistant surface, and remove the food with the help of wooden or plastic tongs to avoid scratching the non-stick coating of the basket compartments. Depending on the type of ingredients, steam may escape from inside the air fryer.
10. Pour the ingredients into a bowl or onto a plate.
11. When the food has finished cooking, the air fryer will immediately be ready for further use.

### Caution:

- Do not touch the air fryer during and immediately after use, as it reaches high temperatures. Hold the basket only by the handle.
- Be careful when taking food out of the basket, as it will still be hot.

### Operating instructions

1. Upon switch-on, all icons of the air fryer flash for 3 seconds and then switch off. At the same time, the air fryer will beep three times and the power icon  will light up steady.
2. Press the power icon  to turn the air fryer on. All icons will light up except  and .
3. You can now select which basket compartment you wish to use: use the left-hand compartment, the right-hand compartment, or both. To select the left-hand compartment, press the **1** icon. The **1** compartment icon and the  and  icons will flash and wait for selection. "----" will be shown on the compartment **2** indicator display.
4. Press the Default Menu selection icon  to select a default menu: the corresponding menu indicator will flash (the other menu indicators light up as well) and the display will show the default time and temperature values of the corresponding menu. If no button is pressed within 3 seconds, the temperature and time will be displayed alternately. To set the time and temperature, press the  icon to swap between temperature and time, then press  or  to set the desired value for the chosen parameter. After setting time and temperature, press  to start cooking.
5. If you want to use basket compartment 2 as well, select it by pressing the **2** icon and repeat the above procedure.
6. If you want to cancel the settings, hold down the **1** or **2** icon, depending on the settings you want to cancel.
7. Press the Start/Pause icon  to start cooking in both compartments. The display will alternately show the menu temperature and time.
8. When the air fryer is in operation, you can press the Start/Pause icon  to pause operation. If you want to pause compartment 1 only, press icon **1** first, then press the Start/Pause icon . Repeat the above procedure you wish to stop compartment 2 only.
9. If you hold down the power button  for 2 seconds during operation, the air fryer will make a long sound and switch off.

### Save function

This appliance features a Save function. After cooking with a default menu or manually setting time and temperature, default or custom values of the latter parameters will be saved for future uses.

### Sync function

- This function is useful when different cooking times have been set for each compartment and you want them to end at the same time.
- After setting the time and temperature of compartments 1 and 2, press the  icon: icon  will light up steady. Then, press the Start/Pause icon : the compartment with the longer cooking time will start working, while the indicator display of the compartment with the shorter cooking time will show HOLD. Once both cooking-time settings are in sync, the second basket compartment will start working as well.
- If you only use one compartment, the Sync Function icon will not light up. If both compartments are selected, the Sync Function icon flashes; if you press it, the icon will light up steady.

### Combine function

- If you want both compartments to have the same time and temperature settings, set the values of one compartment first, then press the  icon: the  icon will flash. Press the Start/Pause icon  for both compartments to start cooking with the same settings.
- When you configure the settings of only one compartment, the Combine Function icon lights up. If you select different settings for each basket compartment, the Combine Function icon switches off, and the function will no longer be available for use.
- The Combine Function icon switches off and the function will no longer be available.

### Default cooking programmes

The below table shows the temperatures and times of the default cooking programmes.

Menus	Time (min)	Temperature (°C)	Stir
DIY	20	200	-
Frozen chips	18	200	YES
Fish	18	180	-
Steak	12	180	YES

Pizza	8	180	NO
Dessert	15	160	-
Chicken wings and thighs	25	200	YES
Vegetables	20	200	YES
Default	15	180	-

**Note**

- As ingredients differ in origin, size, shape, and brand, we cannot guarantee the best setting for the ingredients that you are using. If necessary, change the times and/or temperature values to adjust the cooking to the type of ingredient.
- Add approximately 3 minutes to the cooking time indicated in the table if you start frying with the air fryer still cold. Add 5 minutes to the timer if you use both compartments simultaneously.

**Tips**

- Smaller ingredients require a shorter preparation time than 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.
- 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 appliance to re-heat ingredients.
- It is advisable to flip the food during cooking.

**4. CLEANING AND MAINTENANCE**

- After cooking, remove the plug from the socket and allow the basket to cool down. You can remove the basket to allow it to cool down faster. Place it on a heat-resistant surface.
- Clean the appliance after every use. Do not use metal cookware or abrasive cleaning materials for cleaning to avoid damaging the non-stick coating.
- If dirt is stuck to the bottom of the rack, pour in hot water, let it soak for about 10 minutes, and add a little detergent to clean with a non-abrasive sponge.

## ENGLISH

- If you need to clean the air outlet, clean it with a clean brush after the appliance has cooled down completely.

## 5. TROUBLESHOOTING

If you experience any problem with the appliance or you think it does not work properly, you can carry out a few simple checks before calling the official Cecotec Customer Service.

<b>Problem</b>	<b>Possible cause</b>	<b>Possible solution</b>
The air fryer does not work.	The appliance is not plugged in.	Plug the appliance to an earthed outlet.
	You haven't set the timer.	Set the timer for the appliance to start working.
Ingredients fried with the air fryer are not well cooked.	The basket is too full.	Put smaller batches of ingredients in the basket. Smaller batches are more evenly fried.
	The set temperature is too low.	Set the temperature as desired (see the 'Operation - Operating instructions' section).
	The preparation time is too short.	Set the timer to the desired cooking time (see 'Operation - Operating instructions' section).
The ingredients are unevenly fried.	Some ingredients should be stirred or flipped over halfway through cooking.	Ingredients that are one on top of each other (e.g., chips) should be stirred halfway through cooking.
Fried snacks are not crispy when they come out of the air fryer.	The snack used isn't suitable for air frying.	Use food with a minimum amount of oil or manually add it before or during cooking.
The basket doesn't fit well into the appliance.	There are too many ingredients in the basket.	Do not overfill the basket for best results.
	The basket is not properly inserted in the fryer.	Insert the basket into the fryer until the display no longer shows OPEN.

White smoke comes out of the appliance.	You are cooking fatty food.	When cooking fatty food in the air fryer, a large amount of oil will leak onto the base of the basket. The oil produces white smoke on contact with the hot surface of the basket. This does not affect the appliance or the result.
	The basket still contains traces of fat from previous uses.	The white smoke is caused by the fat heating up in the basket. Make sure you clean the basket properly after each use.
Chips are unevenly fried.	You have not used the right type of potato.	Use fresh potatoes and make sure they stay put during frying. There are potato varieties that are more suitable for air frying.
	The potatoes weren't properly rinsed before frying.	Rinse the potatoes to remove the starch.
Fresh fries are not crispy when they come out of the air fryer.	The crispiness of the chips depends on the amount of oil and water they contain.	Make sure you dry the potatoes well before adding the oil.
		Cut the potatoes into smaller pieces for a crispier result.
		Add a little more oil for a crispier result.

**WARNING:**

Do not try to repair the appliance by yourself. If the problem persists after the checks explained, contact a qualified electrician, authorised personnel, the store where you purchased the appliance, or the official Cecotec Customer Service.

## 6. TECHNICAL SPECIFICATIONS

Product: 04986

Product: Cecofry Advance 9000 Window

Power: 2200 W

Voltage: 220 - 240 V

Frequency: 50 / 60 Hz

Temperature range: 60 - 200 °C

## ENGLISH

Time range: 1 - 60 min

Capacity: 4.5 l per compartment, 9 l total.

Technical specifications may change without prior notification 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 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.

## 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.

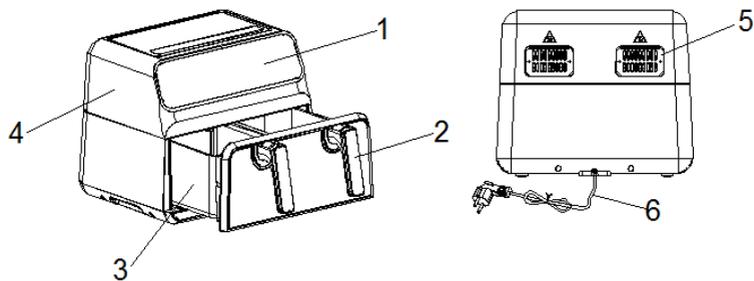


Fig./Img./Abb./Afb./ Rys. 1



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

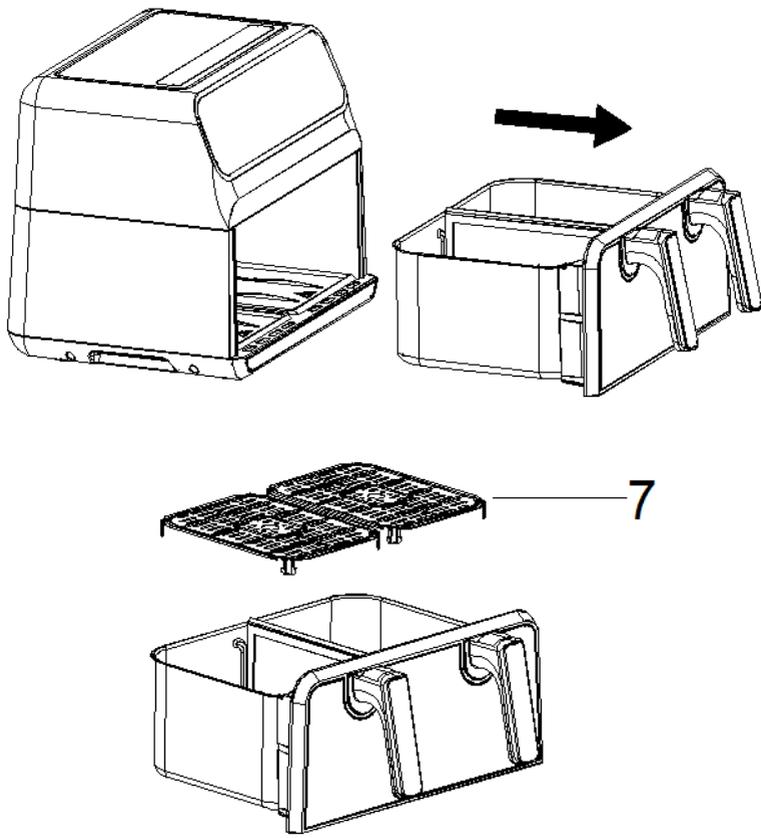
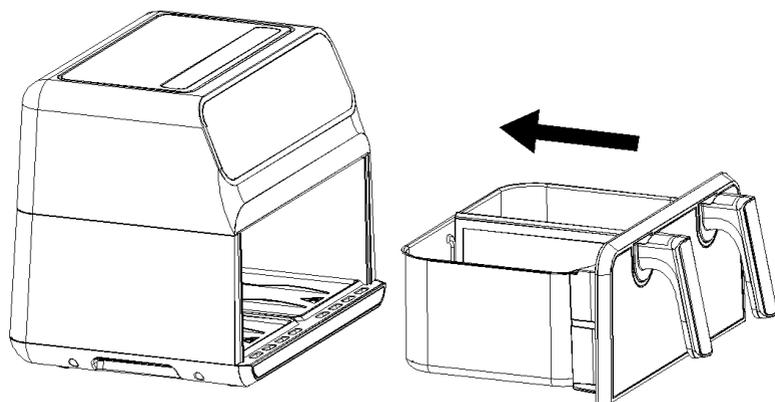


Fig./lmg./Abb./Afb./ Rys. 3



*Fig./Img./Abb./Afb./ Rys. 4*

[www.cecotec.es](http://www.cecotec.es)

Cecotec Innovaciones S.L.  
Av. Reyes Católicos, 60  
46910, Alfafar (Valencia)  
AP02230328