

# cecotec

## CECOFRY ADVANCE DOUBLE

Freidora dietética/ 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

### Appliance

Fig. 1

1. Housing
2. Control panel
3. Basket handle
4. Basket
5. Rack
6. Ventilation grille
7. Power cord

### Control panel

Fig. 2

8. Power icon
9. Time icons
10. Pre-set programmes
11. Temperature icons
12. Start/Pause icon
13. Left basket icon
14. Cooking synchronisation icon
15. Preheating icon
16. Same configuration on both baskets icon
17. Right basket icon
18. Left basket display
19. Right basket display

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 appliance 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 not in good condition, immediately contact the Technical Support Service

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of Cecotec.

- Clean the inside and the outside of the device with a damp cloth. Do not wet the heating elements.
- Clean the baskets and racks thoroughly with hot water, detergent and a non-abrasive sponge. (Fig. 3)
- Place the racks properly in the baskets and place the baskets again in the device to be able to use it. (Fig.4)
- Do not fill the device with oil or any other liquid.

### 3. OPERATION

With this device you can cook at once with both baskets with a different temperature and time, which will save time to prepare your favourite recipes. This device includes a recipe book with several recipes which you will be able to cook easily.

1. Place the device on a flat, even and waterproof surface. Never place it on a glass-ceramic hob.
2. Plug the power cord to the electric circuit.
3. Press the power icon (8) to turn the device on.
4. Remove the baskets and place the food on the racks.
5. Carefully match the basket guides and the body of the air fryer to place them again in their initial position.
6. Select the basket (13/17) or baskets (16) you wish to programme and then select a programme or set the time and temperature manually.
7. Press the Start/Pause icon (12) for the device to start cooking.
8. When the device finished the cooking, it will warn you with a sound signal.
9. Check if the ingredients are cooked as desired. Otherwise, put the basket back inside the device and set the timer for a few more minutes.
10. When the food is cooked as desired, remove the baskets and place them on a heatproof surface. Depending on the type of ingredients, steam may be released, so be careful when removing the baskets.
11. Empty the baskets in a bowl or plate. Use tongs to remove the ingredients. Be careful not to burn yourself. Do not place the basket upside down to remove the food.
12. You can use the device again just after having used it.

#### Note

- The device features a safety system, with which if the baskets are not correctly placed into position, the device will not start working.
- Do not fill the basket over the 'Max' mark (screen-printed in the inside of the basket).
- The fan may continue working after cooking, even if the device is off. This is normal, as the fan is cooling down the device.

- Do not touch the baskets nor the inferior of the air fryer during or after its use, as it reaches high temperatures. Hold the baskets by their handle.

## Control panel

Fig. 2

### 8. Power icon





- When the baskets and racks are correctly placed in the device, the power icon (8) will light up. If you press this icon (8), the left basket icon (13), the same configuration on both baskets icon (16) and the right basket icon (17) will all light up at once.
- To turn off the device, hold down this icon (8) for approximately 3 seconds.
- To cancel the cooking, press this icon (8) once and the word 'Cool' will automatically appear on the display, which means the programme is being cancelled, when it is completely cancelled the display will show 'End'. To start cooking again, press the icon (8), the previous icons will light up.

### 9. Time icons



- With both icons (9), placed over and below the watch icon, you can increase or decrease the cooking time as desired.
- However, to set the time, first you need to select a basket (13 or 17) or both baskets (16).

### 10. Pre-set programmes

This air fryer features 6 programmes with pre-set temperature and time (10), you can check them in this table:

Icon	Programme	Temperature	Time	Quantity	Stir
	Chips	200 °C	20 min	400-500 grams approx.	Yes
	Chicken wings	200 °C	25 min	Basket surface	Not necessary
	Fish	180 °C	10 min	250 grams approx.	Not necessary
	Dessert	170 °C	13 min	-	Not necessary

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	Vegetables	160 °C	16 min	-	Depends on the type of vegetable
	Dehydrate	60°C	6 h	Basket surface	Not necessary

### Note

This information is indicative, as ingredients differ in origin, size, shape and brand, we cannot guarantee the best setting for the ingredients that you are using.

### 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 prevent unevenly cooked ingredients. To do so, remove the basket and shake it.
- Add some oil to raw chips for a crispier result.
- The optimal amount for preparing crispy fries is 400 grams.
- 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 reheat ingredients. To do so, set the temperature at 150°C for 5-10 minutes.

### 11. Temperature icons

- With both icons (11), placed over and below the thermometer, you can increase or decrease the cooking temperature as desired.
- However, to set the time, first you need to select a basket (13 or 17) or both baskets (16).

### 12. Start/Pause

This icon (12) will allow you to start or pause the selected cooking.

- If you press this icon (12) after selecting the programme (10) or temperature (11) and time (9), the device will start cooking.
- If you press this icon (12) when there is a cooking in process, you will pause it. To restart it, press it again (12).

### 13. Left basket

Use this icon (13) to set only the left basket. Press the icon (13), select the desired time (9) and temperature (11) or programme (10). Next, press the Start/Pause icon (12) to start cooking.

#### 14. Synchronisation

- This function is useful when you have set different cooking times on the baskets and you wish them to finish at once. With this function, if in the left basket you have selected 20 min and in the right basket you have selected 10 min, it will start the cooking process in the right basket 10 minutes after so both cooking processes finish at once.
- To programme this function, select first the left basket (13) or right (17), then the desired programme (10) or the desired time (9) and temperature (11). Press the 'Sync' icon (14) and it will stop flashing. Next, press the Start/Pause icon (12).

#### Note

- When this function starts the basket with less time programmed will enter standby mode and the display will show 'Hold' until there is no time difference between them.
- If you remove any basket when the device is operating: the display will show 'Pot' if you remove the left basket and 'Out' if you remove the right basket, if you remove both baskets it will show 'Pot Out'. If it takes you more than 90 seconds, but less than 5 minutes on placing the removed basket, the basket you have removed will resume the cooking process. When you place the basket back in place, the device will resume the cooking, but the synchronisation function will be deactivated.

#### 15. Preheating

- With this function, you will start preheating the selected basket, that is, either the right or left basket or both baskets.
- To select this function, select first the basket (13, 16 or 17) you wish to use, then select the preheating function (15) and set the desired preheating temperature (11). The preheating time is 5 minutes by default, but if you wish to cancel it at any time, press the power button (8).
- Once the preheating has finished, press the icons 13 or 17, depending on the preheated basket, and press the programme (10) or set the desired time (9) and temperature (11) manually and next, press the Start/Pause icon (12).

#### 16. Same configuration on both baskets L=R

- This function is used to use the same cooking process on both baskets, that is, if you press this icon and then the chips programme, this setting will be activated on both baskets.
- To use it, first select one of the baskets (13 or 17) and set the desired time (9) and temperature (11) or programme (10) and then press this function (16). Next, press the Start/Pause icon (12) to start cooking.

#### 17. Right basket

Use this icon to set only the right basket. Press the icon (17), select the desired time (9) and temperature (11) or programme (10). Then, press the Start/Pause icon (12) to start cooking.

## 4. CLEANING AND MAINTENANCE

### Cleaning

- Always clean the appliance after each 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 baskets and racks.
- Use a soft, damp cloth to clean the product exterior surface.
- Never immerse the appliance in water or other liquid.
- Do not use abrasive cleaners or scouring pads to clean the product.
- Clean the baskets thoroughly with hot water, detergent and a non-abrasive sponge. Rinse them well and dry it before introducing them again in the device.
- Do not introduce wet baskets in the main body.
- We recommend the use of a degreasing liquid to remove any remaining dirt.
- If there is dirt stuck in the basket and rack, we recommend filling the basket with hot water and detergent and then clean it with 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.

### Tip

Remove the basket to let the device to cool down more quickly.

### Warning

The baskets and racks are not dishwasher safe.

### Storage

- Unplug the device and allow it to cool down.
- Make sure all its parts are clean and dry when you store it.
- Wring the power cord.

## 5. TROUBLESHOOTING

Problem	Possible cause	Solution
The device does not work.	The product is not plugged in.	Plug the device in.
	You have not set the timer.	Press the power icon (8) and start a programme.
The ingredients inside the device are not fried.	There are too many ingredients inside the basket.	Place smaller pieces inside the basket so they are cooked more evenly.
	The temperature used is too low.	Increase temperature.
	The preparation time is not enough.	Increase the time.
The ingredients are cooked unevenly in the air fryer.	Some types of food need to be sautéed during the cooking process.	Ingredients that lie on top of or across each other (e.g. chips or nuggets) need to be stirred during the preparation time.
Fried food is not crispy when they come out the device.	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 container cannot fit in the gap in the device.	There are too many ingredients inside the basket.	Do not fill the device with food over the 'Max' mark.
	The basket is not placed in the container correctly.	Place the basket inside the container until it clicks.
White smoke comes out of the appliance.	You are preparing greasy ingredients.	When greasy food is cooked, a large amount of oil will leak into the container. Cooking oil produces white smoke, and the container may heat up more than usual. This does not affect the appliance or the result.
	The container is still greasy from previous uses.	White smoke is caused by heating up oil in the container. Make sure you clean the container properly after each use.



Chips are cooked unevenly in the device.	The right kind of potato is not being used.	Use fresh potatoes and make sure they stay consistent while being cooked.
		If you use frozen chips, use chips that are special for oven cooking.
	You did not rinse the chips properly before you cooked them.	Rinse the potato sticks properly to remove the starch.
Fried food is not crispy when they come out the device.	Make sure you dry the potato sticks properly before adding the oil.	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 reference: 04338  
Product: Cecofry Advance Double air fryer  
Power: 2950 W  
Voltage: 220-240 V~  
Frequency: 50/60 Hz  
Maximum operating capacity: 4 litres per basket  
Temperature setting: 80°C—200°C  
Timer: 0-60 min.  
Manufactured in China | Designed in Spain

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

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.

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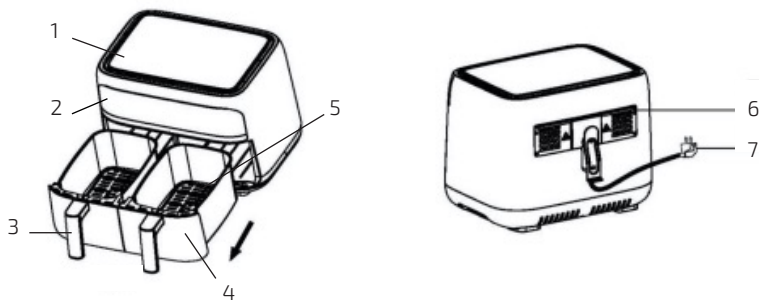


Fig./Img./Abb./Afb./ Rys./Obr. 1

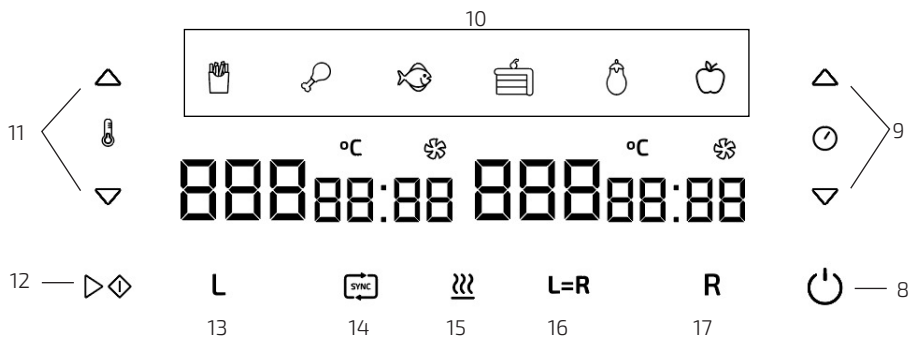


Fig./Img./Abb./Afb./ Rys./Obr. 2

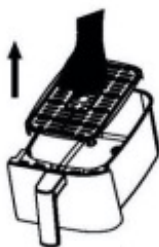


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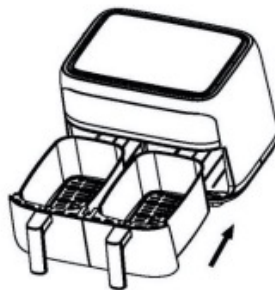


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