

# cecotec

## **CECOFRY** ANTIQUE 5000 WINDOW

Freidora dietética/ Air fryer



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

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## SAFETY INSTRUCTIONS

Read these instructions thoroughly before using the device. Keep this instruction manual for future reference or new users.

- When using electrical and electronic appliances, basic precautions must always be followed to reduce the risk of fire, electrical shock, and injury.
- This appliance can be used by children aged 8 years and above and persons with reduced physical, sensory, or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children must not play with the appliance. Cleaning and user maintenance should not be carried out by unsupervised children.
- Keep this appliance and its power cable out of reach of children under the age of 8.



- This symbol means "caution, hot surface". The temperature of the accessible surfaces may be high when the appliance is in operation.
- This appliance is not intended to be operated by means of an external timer or separate remote-control system.
- Do not immerse the cable, plug, or any other non-removable part of the appliance in water or any other liquid. Do not expose the electrical connections to water.
- This device is designed for domestic use only and is not intended for bars, restaurants, farmhouses, hotels, motels, and offices.
- Position the appliance in such a way to avoid spillage of hot liquids. Be especially careful with the handle.
- Make sure the voltage of your mains supply matches the voltage requirements specified in the rating label of the appliance.

- We recommend that the room where you intend to use the appliance is equipped with a working extractor fan or is well ventilated.
- Incorrect or improper use can damage the appliance and be dangerous for the user. Use the device only for the purposes described in this manual.
- Unplug the appliance from the mains supply before moving it, carrying out any cleaning or maintenance task, or when not in use.
- Do not use outdoors.
- Check the power cable regularly for visible damage. If the cable is damaged, it must be repaired by the official Cecotec Technical Support Service to avoid any type of danger.
- Do not twist, bend, pull, or damage the power cable. Protect it from sharp edges and heat sources. Do not allow the cable to touch hot surfaces. Do not let the cable hang over the edge of the working surface or worktop.
- Do not use extension cords, unless advised by a qualified electrician. Using the wrong type of extension cable could cause damage to the appliance or injuries to the user.
- Do not use the appliance if its cable, plug, or housing are damaged, nor after it malfunctions or has been dropped or damaged in any way.
- The appliance should not be used in potentially dangerous locations, such as flammable, explosive, chemical-laden, or wet atmospheres.
- Place the appliance on an even, heat-resistant surface. Be careful when placing the basket out of the air fryer. Place the handle inwards to prevent spillage of what's inside. Do not place the appliance near heat sources, places with high humidity levels, or combustible materials.
- Do not insert or allow fingers or foreign objects to enter any ventilation or exhaust openings, as it could cause electrical

shock or fire.

- Do not fill the basket with oil to avoid causing a fire hazard.
- Do not touch the interior of the appliance while in operation.
- Always place the ingredients to be cooked inside the basket to prevent them from touching the heating elements.
- Make sure your hands are dry before handling the plug or switching on the appliance.
- Unplug the appliance from the outlet when not in use or when it is being cleaned. Allow it to cool down completely before attaching or removing parts and before cleaning the appliance.
- Do not leave the appliance unsupervised while plugged to the mains.
- Cleaning and maintenance must be carried out according to this instruction manual to make sure the appliance operates properly.
- Do not place the appliance against the wall. Leave a safety distance of 10 cm on the back of the appliance and 10 cm on each side. Do not place any object on top of the appliance when in use.
- Hot steam is released through the air outlet openings of the appliance during operation. Keep your hands and face at a safety distance from the steam and from the air outlet openings. Hot air may come out when removing the basket from inside the appliance.
- Immediately unplug the appliance if you notice black smoke coming out of it. Wait until the smoke disappears to remove the basket from the appliance.
- We recommend the use of gloves when touching the basket and rack.
- Do not try to repair the appliance by yourself.
- Supervise children to prevent them from playing with the appliance.

## 1. PARTS AND COMPONENTS

Fig. 1

- A. Rack (to be placed in the basket)
- B. Basket
- C. Handle
- D. Time knob
- E. Air outlet
- F. Power cable/plug
- G. Sliding temperature selector

### 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 device 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 device 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

- Air fryer
- Instruction manual

## 3. OPERATION

### Before use

- Remove all packaging materials.
- Remove all packaging elements and stickers from the product.
- Clean the appliance thoroughly before using for the first time.

### Preparation

Always place the appliance on a horizontal, flat, and stable surface.

## ENGLISH

Note: do not place anything on top of the appliance. This could interrupt the air flow and influence the frying result.

Warning: do not place the appliance on a dry, stable, and heat-resistant surface.

Place the rack in the basket.

### Device operation

- This air fryer operates on hot air. Do not grease the basket, rack or basket drawer with frying oil or fat.
- Plug the plug into the power socket.
- Remove the basket from the air fryer, making sure that the rack is inside the basket.

Note: if you start cooking with the appliance cold, add 3 minutes to the preparation time. If you wish, you can also let the appliance preheat without any ingredients inside.

Place the ingredients on the rack in the basket of the fryer.

Note: with this air fryer, you can prepare a wide variety of food. Refer to the food table for appropriate quantities and preparation time.

Note: do not overfill the frying basket or exceed the quantity indicated in the food table, as this may affect the quality of the end result.

Note: if you want to prepare different ingredients at the same time, be sure to check the preparation time required for the different ingredients before you start preparing them simultaneously.

### Put the basket back in the air fryer

Warning: do not touch the basket during or shortly after use, as it becomes very hot. Hold the basket by the handle.

- Select the temperature by sliding the sliding temperature selector to the desired temperature and turn the time knob to the time you wish to select, (Fig 2).
- When turning the time knob, the fryer will start to operate.

Please note

Some ingredients require shaking halfway through the preparation time. To shake, remove the basket from the product by grasping the handle and shake. Then, slide the basket back into the air fryer.

When you hear the timer signal, the set preparation time has elapsed.

Note: if you prepare several batches of fatty ingredients (e.g., drumsticks, sausages, or burgers), be sure to remove excess oil with kitchen paper from the rack and the bottom of the basket after each batch. Be careful as it gets very hot during use.



Note: you can also stop the appliance manually. For that, turn the time knob to the off position.

- Remove the basket from the appliance and place it on a heat-resistant surface.
- Make sure the food is cooked.
- If the food is not cooked enough, slide the basket drawer back into the air fryer and add a few more minutes to the timer.

Note: after hot air frying, the basket, rack, main body, and ingredients are hot. Depending on the type of ingredients in the frying basket, steam can come out of it, that's normal. Empty the basket into a bowl or plate.

Tip: to remove the food, pick it out of the basket with tongs.

### Food table

The following table will help you select the basic settings for each food.

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.

Note: add 3 minutes to the cooking process when you start cooking while the fryer is cold.

	Quantity (g)	Time (minutes)	Temperature (°C)	Notes
Potatoes				
Frozen chips	300-500	15-20	200	Shake during cooking
Fresh chips	300-500	20-30	180	Shake during cooking
Potato gratin	300-600	20-30	200	Shake during cooking
Meat and poultry				
Steak	100-500	10-20	200	Turn during cooking
Pork chops	100-500	10-20	200	Turn during cooking
Hamburgers	100-500	10-15	180	
Puff pastry stuffed with minced meat	100-500	10-15	200	

## ENGLISH

Chicken wings and thighs	100-500	15-25	200	Turn during cooking
Chicken breasts	100-500	15-20	200	Turn during cooking
Snacks				
Spring rolls	100-500	8-15	200	Use of oven-ready food. Turn over during cooking
Frozen chicken nuggets	100-500	8-15	200	Use of oven-ready food. Turn over during cooking
Frozen fish fingers	100-500	8-15	200	Use of oven-ready food. Turn over during cooking
Frozen mozzarella sticks	100-500	8-15	200	Use of oven-ready food. Turn over during cooking
Stuffed vegetables	100-500	8-15	160	
Oven				
Pies	400	20-25	160	Use a baking dish or mould
Quiche	500	20-25	180	Use a baking dish or mould
Muffins	400	15-20	160	Use a baking dish or mould
Sweet snacks	500	15-20	160	Use a baking dish or mould

### Tips

- A smaller quantity of food requires slightly less preparation time, a larger quantity of food requires slightly more preparation time.
- It is recommended not to fill the basket of the air fryer beyond  $\frac{3}{4}$  of its capacity. The maximum amount of ingredients depends on the type of food you want to prepare.

- Shaking smaller food midway through the cooking process optimises the end result and prevents uneven cooking.
- Place a baking pan or baking dish in the basket of the air fryer if you want to bake a cake or quiche or if you want to fry fragile ingredients or fillings.
- You can also use the air fryer to reheat food. To reheat food, set the temperature to 150°C for 10 minutes.
- It is recommended to wait a few minutes for the machine to cool down when it has to start another firing after the 1st firing. Keep warm for no more than 1 hour.
- If you use oven-ready food and it is not crispy, check the following:
  - a. Amount of ingredients: put smaller quantities of ingredients in the basket. Cover the bottom of the basket with a single layer. Smaller batches are cooked more evenly.
  - b. Preparation time: If you have not preheated the product before introducing the food, be sure to add an extra 3 minutes to the preparation time when setting the timer.
  - c. Most foods need the preparation time indicated for the fryer in order to be fully cooked.

#### 4. CLEANING AND MAINTENANCE

Warning: allow the basket, rack and inside of the appliance to cool completely before cleaning. The basket and rack have a non-stick coating. Do not use metal cookware or abrasive cleaning materials for cleaning to avoid damaging the non-stick coating.

Clean the appliance after every use. Remove oil and grease from the bottom of the frying basket after each use to prevent smoking.

1. Turn the appliance off, unplug it from the power socket, and allow it to cool down for 15 minutes.

Tip: remove the basket to allow the appliance to cool down more quickly.

2. Clean the outside of the device with a damp cloth without abrasives.
3. Clean the rack and the inside of the basket with hot water, detergent, and a non-abrasive sponge.

Note: the basket and rack are dishwasher safe.

Tip: if food remains stuck to the basket or frying rack, you can soak them in hot water with liquid detergent for 10 to 15 minutes. Soaking will loosen food debris and make it easier to remove. The quality of the detergent determines how easily food residues and grease are removed. Be sure to use a dishwashing liquid capable of dissolving oil and grease.

4. Clean the inside of the appliance with hot water and a non-abrasive sponge.

## 5. TROUBLESHOOTING

Problem	Possible causes	Solution
The air fryer does not work	The appliance is not plugged in.	Connect the mains plug to an earthed wall socket.
	Several devices are connected to the same socket.	Try another socket and check the fuse. The air fryer has a power of 1500W.
The appliance heats up during use	The outside of the appliance is heated because the heat from the inside is radiated to the outside walls.	It is normal. You can touch the handle and the panel; they will still be cool enough to touch.
		The basket, rack and inside of the fryer will always heat up when the appliance is switched on to ensure that the food is cooked properly. The basket and rack are always too hot to touch them.
The ingredients fried with the air fryer are not done	The amount of ingredients in the frying basket is too large.	Put smaller quantities of ingredients in the basket. Smaller batches are cooked more evenly.
	The temperature used is too low.	Set the temperature according to the desired temperature.
	The preparation time is too short.	Set the cooking time according to the required preparation time.
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., chips) need to be shaken halfway through the preparation time.
The food is not crispy when it comes out of the fryer	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 appliance properly	There are too many ingredients in the basket.	Do not fill the basket more than $\frac{3}{4}$ of its capacity.

White smoke comes out of the appliance	You are preparing greasy ingredients.	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 and the basket may become hotter than normal. This does not affect the appliance or the result.
	The frying basket still contains grease residues from previous use.	The white smoke is due to the fat heating up in the basket. Be sure to clean the basket thoroughly after every use.
Chips are unevenly fried	You did not use the right potato type.	Use fresh potatoes and make sure they stay put during frying.
	You did not rinse the potato sticks properly before you fried them.	Rinse the potato sticks properly to remove the starch.
Chips 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 reference: 04953  
 Product: Cecofry Antique 5000 Window  
 Voltage: 220-240V  
 Frequency: 50Hz  
 Power: 1500W

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 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 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 the official Cecotec Technical Support Service at +34 963 210 728.

## 9. COPYRIGHT

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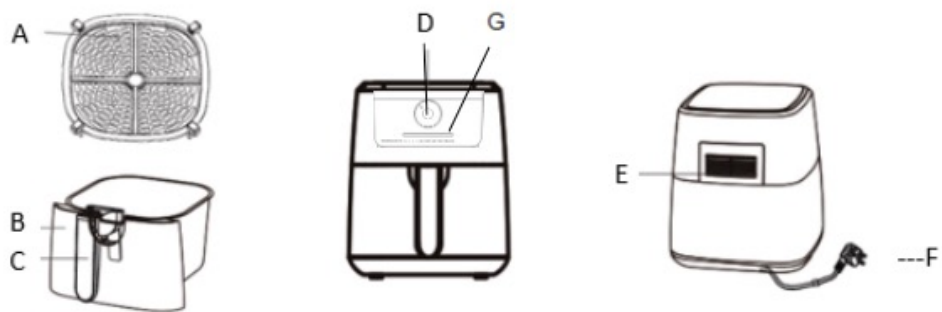


Fig./Img./Abb./Rys./Obr. 1

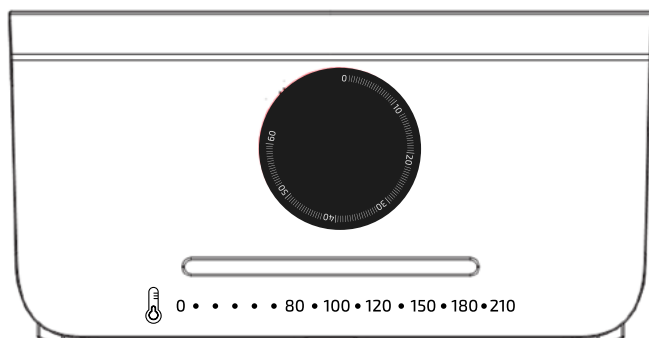


Fig./Img./Abb./Rys./Obr. 2





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