

# cecotec

CECOFRY RAPID COMPACT WHITE/BLACK

Air fryer



Instruction manual

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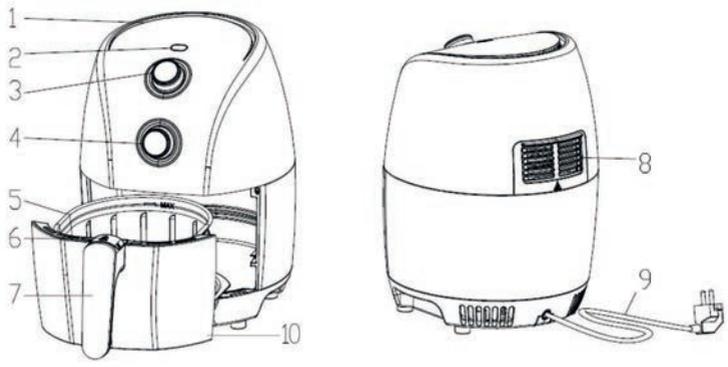


Fig./Img./Abb./Afb./ Rys./Obr. 1/2



Fig./Img./Abb./Afb./ Rys./Obr. 3

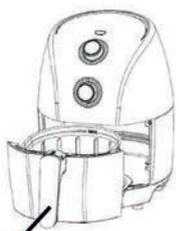


Fig./Img./Abb./Afb./ Rys./Obr. 4



Fig./Img./Abb./Afb./ Rys./Obr. 5



Fig./Img./Abb./Afb./ Rys./Obr. 6



Fig./Img./Abb./Afb./ Rys./Obr. 7



## 1. SAFETY INSTRUCTIONS

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

Make sure that the mains voltage matches the voltage stated on the rating label of the appliance and that the wall outlet is grounded.

This product is designed only for household use.

Place the appliance on a dry, stable, flat, heat-resistant surface. Do not place the appliance against walls or other appliances. Maintain a minimum free distance of 10 cm to the sides, from the back and above the appliance.

Do not expose or immerse the cord, plug, electrical elements or any non-removable part of the appliance in water or any other liquid. Make sure your hands are dry before handling the plug or switching on the appliance.

Check the power cord regularly for visible damage. If the cord is damaged, it must be replaced by the official Technical Support Service of Cecotec in order to avoid any type of danger.

During and after operation, the appliance is likely to get very hot. Use gloves or other convenient protection accessories in order to avoid burns and injuries.



Do not cover the air inlet or outlet openings while the appliance is operating.

Do not fill the fat-drip tray with oil, it could cause fire hazard.

Make sure all the ingredients are inside the basket, prevent them from getting in contact with heating elements.

During operation, hot steam is released through the air outlet openings. Keep a safe distance from the appliance in order to avoid burnt.

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Always unplug the appliance while not in use.

After operation, allow the appliance to cool down for a minimum of 60 minutes.

The appliance is not intended to be used by children under the age of 8. It can be used by children over the age of 8, as long as they are given continuous supervision.

This appliance can be used by children aged 8 and above, and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge, as long as they have been given supervision or instruction concerning the use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance.

Supervise young children to make sure that they do not play with the appliance. Close supervision is necessary when the appliance is being used by or near children.

## 2. PARTS AND COMPONENTS

(Img.1/2)

1. Outer housing
2. Power light indicator
3. Time knob
4. Temperature knob
5. Basket
6. Basket release button
7. Basket handle
8. Air outlet openings
9. Power cord
10. Fat-drip tray

## 3. BEFORE USE

Take the appliance out of the box.

Remove all packaging material, stickers and labels from the appliance.

Clean the fat-drip tray and basket thoroughly using hot water, washing-up liquid and a

non-abrasive sponge.

Wipe the inside and the outside of the appliance with a soft dampened cloth.

Place the appliance on a stable, flat and heat-resistant surface.

Place the basket in the fat-drip tray.

## 4. OPERATION

This air fryer allows you to prepare your favourite dishes in an easy and healthy way. Combining hot air and high-speed air circulation, it is able to perfectly fry any ingredient barely using oil.

Connect the mains plug to an earthed wall socket.

Carefully pull the fat-drip tray out of the hot-air fryer. (Img.4).

Put the ingredients in the basket. (Img. 5).

Align the fat-drip tray with the guides in the fryer's body and slide it back into the hot-air fryer (Img.6).

Warning: Never use the fat-drip tray without the basket inside it.

Turn the timer knob to the desired cooking time in order to switch on the device. Power light and fan will turn on. (Img. 7) (See next section in order to determine cooking time).

Turn the temperature knob to select the desired temperature. (Img. 7). (See next section in order to determine cooking temperature).

In case the appliance is cold, add 3 minutes to the cooking or pre-heat it with no ingredients inside.

Pre-heating the appliance: Turn the time knob to more than 3 minutes and wait until the heating-up light turns off (after approximately 3 minutes). Then, fill the basket and turn the time knob to the desired cooking time. The timer will show the count down.

During hot-air frying process, the heating-up light turns on and off. This indicated that the heating elements are switched on and off in order to maintain the pre-set temperature.

Some ingredients require shaking halfway through the hot-air frying process. To shake them, pull the fat-drip tray out of the appliance holding it from the handle and shake it. Then, slide the fat-drip tray back into the air fryer.

Warning: Do not press the handle button during shaking. (Img. 3).

When timer bell rings, cooking time is over. Pull the fat-drip tray out of the appliance and or turn the time knob to "0". Once it is placed at "0", the appliance will automatically turn off.

Check if ingredients are ready. In case ingredients are not enough cooked yet, slide the fat-drip tray back into the appliance and set the timer to a few extra minutes.

To remove ingredients, (e.g. fries), pull the fat-drip tray out of the hot-air fryer and place it on a

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heat-resistant surface, press the basket-release button and lift the basket out of the fat-drip tray.

**Warning:** Do not turn the basket upside down with the fat-drip tray attached to it. Excess oil could have been left in the fat-drip tray, leaking on the ingredients.

Empty the basket into a plate or bowl or use tongs to remove the ingredients.

Once ingredients have been removed, the air-fryer is immediately ready for next operation.

## 5. COOKING TIPS

Smaller ingredients usually require shorter cooking times than larger ones.

Shaking smaller ingredients halfway through the process optimizes the end result and prevents ingredients from being fried unevenly.

Add some extra oil to fresh potatoes for a crispy result.

Do not prepare extremely greasy ingredients in the hot-air fryer (e.g. sausages).

Snack that can be prepared in an oven can also be prepared in the hot-air fryer.

Use pre-cooked dough to prepare snacks quickly and easily. Home-made dough requires a longer preparation time.

Place a baking tin or and oven dish inside the appliance in order to bake cakes, quiches or fry fragile or filled ingredients.

Reheat pre-cooked ingredients by setting temperature at 150 °C for up to 10 minutes.

Cooking times and temperatures

	Min.-max. Amount (g)	Time (min.)	Temperature ( °C )	Shaking required	Extra information
Potato & fries					
Thin frozen fries	400	18-20	200	Yes	
Thick frozen fries	400	20-25	200	Yes	
Potato gratin	300	20-25	200	Yes	
Meat & Poultry					
Steak	100-300	10-15	180		
Pork chops	100-300	10-15	180		

Hamburger	100-300	10-15	180		
Sausage roll	100-300	13-15	200		
Drumsticks	100-300	25-30	180		
Chicken breast	100-300	15-20	180		
Snacks					
Spring rolls	100-250	8-10	200	Yes	
Frozen chicken nuggets	100-300	6-10	200	Yes	
Frozen fish fingers	100-250	6-10	200		
Frozen bread crumbed cheese snacks	100-250	8-10	180		
Stuffed vegetables	100-250	10	160		
Baking					
Cake	250	20-25	160		Use baking tin
Quiche	300	20-22	180		Use baking tin/oven dish
Muffins	250	15-18	200		Use baking tin
Sweet snacks	250	20	160		Use baking tin/oven dish

## 6. TROUBLESHOOTING

Problem	Possible cause	Solution
The device does not work	The appliance is not plugged in.	Put the mains plug in an earthed wall socket.
	The timer is not set.	Turn the timer knob to the required cooking time to switch on the appliance.

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Ingredients are not cooked	Too many ingredients in the basket.	Remove some of the food from the basket. Smaller batches are fried more evenly.
	Set temperature is too low.	Turn the temperature control knob to the required temperature (see "Cooking time and temperature" chart).
	Pre-set cooking time is too short.	Turn time knob to the required preparation time (see "Cooking time and temperature" chart).
Ingredients are fried unevenly	Certain types of ingredients need to be shaken halfway through the preparation time.	Ingredients that lie on top of others (e.g. fries) need to be shaken halfway through the process. (See "Cooking times and temperatures" chart).
Fried snacks are not crispy	You used a type of snacks meant to be prepared in a traditional deep fryer.	Use oven snacks or lightly brush some oil onto the snacks for a crispier result.
The fat-drip tray does not slide properly into the appliance	There are too much ingredients in the basket.	Do not fill the basket beyond the maximum amount indication.
	Basket is not placed in the fat-drip tray correctly.	Push the basket down into the fat-drip tray until you hear a click.
White smoke comes out of the appliance	Ingredients are too greasy.	When you fry greasy ingredients, oil will leak into the fat-drip tray. These oil produces white smoke and the fat-drip tray may heat up more than usual. This has no effect on the appliance or the end result.

	Fat-drip tray still contains grease residues from previous use.	White smoke is caused by grease heating up in the fat-drip tray. Make sure you clean the fat-drip tray properly after each use.
Fresh fries are fried unevenly	You did not use the right potato type.	Use fresh potatoes and make sure they do not superpose during frying.
	You did not rinse the potato slices properly before you fried them.	Rinse the potato slices properly to remove starch from the outside part.
Fresh fries are not crispy	How crispy fries are depends on the amount of oil and water in the fries.	Make sure potato slices are properly dried before you add oil.
	How crispy fries are depends on the amount of oil and water in the fries.	Cut potato slices smaller for a crispier result.
	How crispy fries are depends on the amount of oil and water in the fries.	Add some more oil for a crispier result.

## 7. CLEANING AND MAINTENANCE

Disconnect the appliance from the power supply and let it cool down before cleaning. Remove the fat-drip tray from the hot-air fryer in order for it to cool down quicker.

Wipe the outside housing with a soft dampened cloth.

Clean the fat-drip tray and frying basket with hot water, washing-up liquid and a non-abrasive sponge.

Use degreasing agents if needed in order to remove any remaining dirt.

Fill the fat-drip tray with hot water and washing-up liquid, put the basket inside and let it rest for 10 minutes in order to remove any stuck dirt.

Clean the appliance after every use.

Carefully and gently clean the heating elements with a cleaning brush to remove food residues. Make sure all the parts are clean and dry before next use.

## 8. TECHNICAL SPECIFICATIONS

Cecofry Compact Rapid White/Black

Product reference: 03039/03051

Power: 900 W  
Voltage: 220-240V~50/60Hz  
Basket capacity: 1.5L  
Adjustable temperature: 80-200 °C  
Timer: 0-30 minutes  
Made in China | Designed in Spain

## 9. DISPOSAL OF OLD ELECTRICAL APPLIANCES



The European directive 2012/19/EU on Waste Electrical and Electronic Equipment (WEEE), specifies that old household electrical appliances must not be disposed of with the normal unsorted municipal waste. Old appliances must be collected separately, in order to optimize the recovery and recycling of the materials they contain and reduce the impact on human health and the environment.

The crossed out "wheeled bin" symbol on the product reminds you of your obligation to dispose of the appliance correctly. If the product has a built-in battery or uses batteries, they should be removed from the appliance and disposed of appropriately. Consumers must contact their local authorities or retailer for information concerning the correct disposal of old appliances and/or their batteries.

## 10. TECHNICAL SUPPORT SERVICE AND WARRANTY

This product is under warranty for 2 years from the date of purchase, as long as the proof of purchase is submitted, the product is in perfect physical condition, and it has been given proper use, as explained in this instruction manual.

The warranty will not cover the following situations:

The product has been used for purposes other than those intended for it, misused, beaten, exposed to moisture, immersed in liquid or corrosive substances, as well as any other fault attributable to the customer.

The product has been disassembled, modified, or repaired by persons, not authorised by the official Technical Support Service of Cecotec.

Faults deriving from the normal wear and tear of its parts, due to use.

The warranty service covers every manufacturing defects of your appliance for 2 years, based on current legislation, except consumable parts. In the event of misuse, the warranty will not apply.

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