

cecotec

BAKE&FRY 1400 TOUCH STEEL

Horno freidora/ Air fryer



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



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SAFETY INSTRUCTIONS

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

- When using electrical appliances, basic precautions must always be followed to reduce the risk of fire, electric shock, and injury.
- Make sure the voltage of your mains supply matches the voltage requirements specified in the rating label of the appliance.
- Unplug the appliance from the mains supply before carrying out cleaning or maintenance task, or when not in use. Allow it to cool down completely before attaching or removing parts, and before cleaning the appliance.
- Do not touch the surface of the fryer without gloves, as it may be hot.
- To avoid possible burns, use extreme caution when removing hot accessories or disposing of fat residues.
- Do not immerse the cord, plug, or any non-removable part of the product in water or any other liquid. Do not expose the electrical connections to water.
- Use the device only for the purposes described in this instruction manual, any other use is not recommended by the manufacturer and could have a detrimental effect on the lifespan of the appliance and/or the safety of the user.
- Do not use the appliance if its cord, plug, or housing is damaged, nor after it malfunctions or has been dropped or damaged in any way. 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.
- Do not use the appliance for other than intended use.
- Place the device on an even, heat-resistant surface.
- This product is designed only for household use.



- Do not try to repair the device by yourself.
- Always unplug the appliance after each use.
- To avoid possible hazards and damage, do not use accessories or attachments not recommended by Cecotec.
- Do not operate outdoors.
- Do not twist, bend, strain, or damage the power cord in any way. Protect it from sharp edges and heat sources. Do not let it touch hot surfaces. Do not let the cord hang over the edge of the working surface or counter top.
- The appliance must not be used in potentially dangerous locations, such as flammable, explosive, chemical-laden, or wet atmospheres, nor near flammable materials.
- Place the fryer on an even, heat-resistant surface. Do not place the device near heat sources, places with high humidity levels, or combustible materials.
- Use extreme caution when introducing containers made of materials other than metal or glass.
- Do not use the appliance to store accessories not recommended by Cecotec when not in use.
- Do not introduce any of the following materials into the appliance: cardboard, plastic, paper or similar.
- Do not cover the crumb tray or any other part of the device with aluminium foil. This will cause the unit to overheat.
- Do not introduce large food, packaging or metal utensils into the device as this may cause an electric shock.
- A fire may occur if the appliance is covered or touches flammable material, including curtains, draperies, walls, and the like, when in operation.
- Do not place anything on top of the appliance.
- Do not operate under wall furniture.
- Do not let the product unsupervised while it is plugged in or operating.

- Do not lean on the appliance during use.
- Do not rest cooking utensils or baking trays on the glass door.
- 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.
- Keep this appliance and its power cord out of reach of children under the age of 8.
- The cleaning and maintenance of the appliance should not be carried out by children without supervision.
- Supervise young children to make sure that they do not play with the appliance.

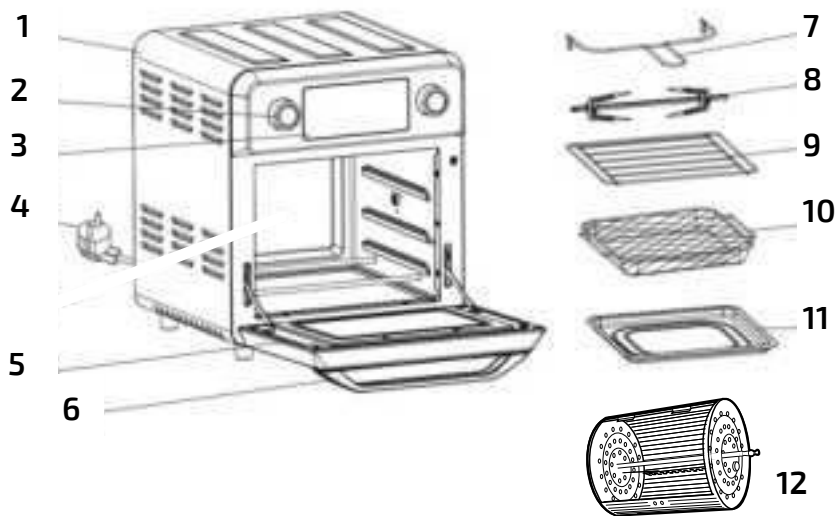


Fig./Img./Abb./Afb./ Rys./Obr. 1

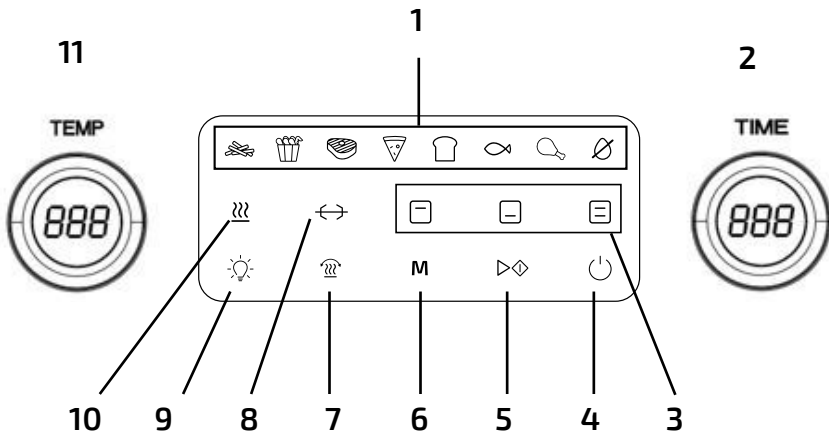


Fig./Img./Abb./Afb./ Rys./Obr.2

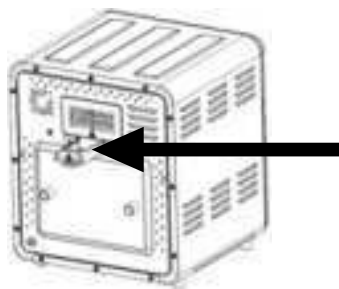


Fig./Img./Abb./Afb./ Rys./Obr.3

1. PARTS AND COMPONENTS

Fig. 1

1. Housing
2. Temperature/time knob
3. Control panel
4. Plug
5. Door
6. Door handle
7. Handle to remove rotisserie
8. Rotisserie accessory
9. Oven rack
10. Airfryer tray
11. Fat-drip tray
12. Rotating chips basket

Control panel

Fig. 2.

1. Functions
2. Time knob
3. Heating elements
4. On/off
5. Start/Pause
6. Manual
7. Reheat
8. Rotisserie
9. Light
10. Preheating
11. Temperature knob

2. BEFORE USE

- Take the product out of the box.
- Check for any visible damage. If any is observed, immediately contact the Technical Support Service of Cecotec for advice or reparation.
- Place the device on an even, heat-resistant surface.
- Keep a distance of at least 110 mm between the power socket and the wall, furniture, etc.
- Wash all accessories and clean the inside of the device with soap and warm water using a non-abrasive sponge.

- Thoroughly dry all accessories and place them in the oven again.
- When using the device for the first time, it is necessary to let it operate for 18 minutes at maximum temperature (230°C) to sterilise it and to eliminate any bad odours from the manufacturing process.
- The unit may emit odour or smoke the first time, due to the protective film on the resistor. This odour will disappear.

Note

Install the piece that will allow the proper distance to the wall manually. Place the piece and screw both screws for proper attachment. Fig. 3

3. OPERATION

A quick guide to operation is explained below. For more details, please refer to the Control Panel section in this section.

How to use the hot air frying oven. Quick operation guide.

- Plug the appliance into the mains supply. At this time, the device will beep and the On/Off icon will flash.
- Press the On/Off icon to turn the device on and off. Programmes will light up.
- Press the desired programme or use the manual mode if preferred. You can set the time, temperature, resistors and extra functions, like preheating or roasting.
- Once you have selected the programme or set the manual mode, press the Inicio/Pausa icon to start cooking.
- To finish cooking you can:
 1. Press the On/Off icon directly and the display will show the lighted up icons.
 2. Press the Inicio/Pausa icon to pause it and then the On/Off icon.
- When cooking is finished, the device will beep and go into standby.

Control panel

Fig. 2.

Functions (12)

This device has 9 preset functions that are shown in the table below. To select a programme, press the icon directly.

ENGLISH

Programmes	Temperature	Time	Temperature range	Time range	Resistors
Chips	220°C	15 min	50-230°C	Up to 2:00 h	Up-Down:
Chicken wings	230°C	15 min	50-230°C	Up to 2:00 h	Up-Down:
Grill	220°C	5 min	50-230°C	Up to 2:00 h	Up-Down:
Pizza	220°C	6 min	50-230°C	Up to 2:00 h	Up-Down:
Toast	220°C	4 min	50-230°C	Up to 2:00 h	Up-Down:
Fish	180°C	15 min	50-230°C	Up to 2:00 h	Up-Down:
Chicken	210°C	50 min	50-230°C	Up to 2:00 h	Up-Down:
Dehydrate	60°C	3 hrs	50-70°C	Up to 2:00 h	Up
Reheat	70 °C	30 min	50-230°C	Up to 2:00 h	Up

Note

- The default information in the table above is for reference only, you can set the temperature and cooking time if desired.
- Data may vary depending on the different characteristics of the food to be cooked.
- When cooking fatty foods (e.g. chicken wings) in the rack or basket of the air fryer, place the fat-drip tray below the lower resistors to prevent oil from dripping onto the stainless steel.

Temperature/time knob (13 and 22)

- For each selected programme, the display will show the temperature and time. If you want to change these values, turn the knob to the right to increase and to the left to decrease.
- Time will increase and decrease minute by minute and temperature will increase and decrease by 10°C in 10°C intervals.
- Time ranges from 1 min to 120 min and temperature from 50°C to 230°C, except for the Dehydrate function where the time can be set from 10 min to 720 min and the temperature from 50°C to 70°C.

Resistors (14)

Resistors are predetermined for each programme, but can be set by pressing the icons. You can select only the upper or lower resistor and both.

On/off (15)

Press this icon to turn the device on and off. In addition, if you want to end a programme even though it has not finished, press this icon and the programme will end. All programme icons are illuminated on the display so that you can start cooking again.

Inicio/Pausa (16)

Press this icon to start or pause the selected programme. If you open the door during cooking,

it will pause and if you close it it will resume cooking.

If the door remains open and the appliance is not being used, the oven will automatically turn off after 10 minutes.

Manual mode (17)

- Press the Manual mode icon, 150°C temperature and 20 min will appear by default. Turn the knobs to set the parameters. Next, select the top, bottom or both resistors, and if you want to roast, press the corresponding icon. Select all parameters, press the Inicio/Pausa icon to start cooking.
- The Manual mode has no memory, so every time you use it you need to set it again.

Reheat (18)

- Press this icon if you want to heat food again. To start this function, press the Reheat icon and then the Inicio/Pausa icon.
- If you want to modify the programme temperature and time, turn the corresponding knobs.

Rotisserie (19)

This function is useful when cooking chicken. By default the Chicken mode will be activated, but if you want to activate another programme, press this icon.

Light (20)

Press this icon to turn on the light. If you press it again, it will turn off. As soon as the device starts operating, the light will stay on for approximately 1 minute by default.

Preheat (21)

- This function will allow you to cook food faster.
- To use it, first select the desired programme and then the Preheat icon. Press the Inicio/Pausa icon and the device will immediately start heating up.
- During the preheat, the Preheat and Inicio/Pausa icons will flash.
- Preheating will finish after 1-3 minutes approximately and the device will emit a sound. Then open the door, introduce the food, close the door and press the Inicio/Pausa icon to start the previously selected programme.

4. CLEANING AND MAINTENANCE

- Disconnect the appliance from the power supply and allow it to cool down before cleaning.
- Always clean the appliance after each use.
- Allow the device and accessories to cool down before disassembling and cleaning it.

Cleaning the product's outer housing and the door

ENGLISH

- Do not use metallic or abrasive products. Use a soft, damp cloth to clean the device's surface.
- Do not immerse the appliance in water or other liquid.
- Do not use abrasive cleaners or scouring pads to clean the product.
- Use a soft, damp cloth to clean the product's surface. You can use a non-abrasive liquid detergent or a mild spray solution to prevent stains from building up. Apply the cleaning product to the sponge and not to the device surface directly.
- To clean the glass door, use a glass cleaner or mild detergent and a damp sponge or soft plastic scouring pad. Do not use abrasive products or metallic scouring pads, as they may scratch the surface of the device.
- Clean the LED display with a soft and wet cloth. Apply the cleaning product to the cloth, do not apply it directly to the LED display. Cleaning the LED display with a soft or abrasive cloth could scratch it.

Inside cleaning

To clean any splashes that may occur during cooking processes, use a soft, damp sponge to wipe the walls. You can use a non-abrasive liquid detergent or a mild spray solution to prevent stains from building up. Apply the cleaning product to the sponge and not the inside directly.

Warning

Extreme caution when cleaning the resistors to avoid damaging it. Allow the device to cool down completely and then carefully rub a soft, damp sponge or cloth along the resistors. Do not use any type of cleaning product or detergent. Allow all surfaces to dry thoroughly before connecting the power cord to the power outlet and turning on the device.

Cleaning the fat-drip tray

- After every use, remove the fat-drip tray and wash it. Use a damp sponge to remove crumbs or excess fat in the tray. You can use a non-abrasive liquid detergent or a mild spray solution to prevent stains from building up. Apply the cleaning product to the sponge and not the inside directly. Dry it properly.
- To get rid of fat, soak the tray in soapy water and wash it with a sponge or soft plastic scouring pad. Rinse and dry thoroughly.
- Always make sure to insert the fat-drip tray back into the device after cleaning and before connecting the power cord to the mains socket or switching on the device.

Cleaning the oven rack and the fryer tray

- Wash all accessories in warm soapy water and use a sponge or soft plastic scouring pad. Rinse and dry thoroughly.
- Do not use abrasive cleaners, scouring pads or metal utensils to clean any of the accessories, as this may damage the surface.

- Accessories are not dishwasher safe.

Storage

- Make sure all parts are clean and dry when you store it.
- Make sure the door is closed.
- Store the device cool, on a horizontal surface and on the support feet. Do not store it while it is hot or wet. Do not store it in hot and humid environments.

5. TROUBLESHOOTING

Possible problem	Possible cause	Solution
The device does not work	The appliance is not plugged in.	Make sure the oven is plugged in.
	You have not turned on the oven.	Press the On/Off icon to turn it on.
	The door is not properly closed.	Make sure the door is properly closed.
There is steam coming out of the upper part of the oven door	You are cooking food with high water content	It is normal. The door lets out steam created by cooking foods with a high water content such as frozen bread.
White smoke comes out of the appliance.	The device is being used for the first time.	It is normal for it to emit an odour during the first use. It is recommended to set the oven to the maximum temperature and let it operate without food for 18 to 20 minutes.
	You are preparing fatty food.	It is normal when cooking fatty food. This will not affect the cooking process.
	The baking tray, crumb tray or resistors still have fat or oil residues from previous use.	Make sure every part is completely dry after every use.
Black smoke comes out of the appliance.	The food is burning.	Turn off the oven immediately and take the food out.

ENGLISH

Food cooked in the oven is raw	There is too much food inside the oven.	Do not introduce as many food in the oven at once.
	Temperature is too low or there is little time set.	Set a higher temperature or set more time.
	You have selected the wrong function.	Make sure you select the correct function.
Some ingredients are fried unevenly.	Food is stacked or very close to each other during cooking.	Make sure to distribute the ingredients evenly.
	The position of the oven tray, air fryer basket or oven rack has not been adjusted.	Introduce the desired tray in the correct position. Be careful, these accessories can be very hot.
Food is not crispy after cooking in the air fryer.	Food with high water level.	Spraying or brushing a small amount of oil on food can help to achieve crispier results.
Display shows the error code "E1"	Short-circuit in the temperature control.	Unplug the cord from the power supply. Contact the official Technical Support Service of Cecotec.
Display shows the error code "E2"	Temperature control or resistors are not working	Unplug the cord from the power supply, plug it again and turn it on. If the problem persists, contact the Technical Support Service of Cecotec.

6. TECHNICAL SPECIFICATIONS

Product name: Bake&Fry 1400 Touch Steel

Reference: 02257

Power: 1800 W

Voltage and frequency: 220-240 V~, 50/60 Hz

Volume: 14L

Exterior dimensions: 33.5 x 35.2 x 38 cm (height x width x depth)

Interior dimensions: 26 x 27.1 x 20 cm (height x width x depth).

Temperature range: 50°C-230 °C. Temperature increases and decreases in 10°C to 10°C intervals.

Time range: 1 min-120 hours. Time increases and decreases minute by minute.

Made in China | Designed in Spain

7. 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 optimise 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.

Consumers must contact their local authorities or retailer for information concerning the correct disposal of old appliances and/or their batteries.

8. TECHNICAL SUPPORT 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 Cecotec official Technical Support Service.
- Faults deriving from the normal wear and tear of its parts, due to use.

The warranty service covers every manufacturing defect 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 official Technical Support Service at +34 963 210 728.

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