



CleanFry Infinity 3L | Black | Inox

CleanFry Infinity 4L | Black | Inox

Freidora de 3 litros/3-litre deep fryer

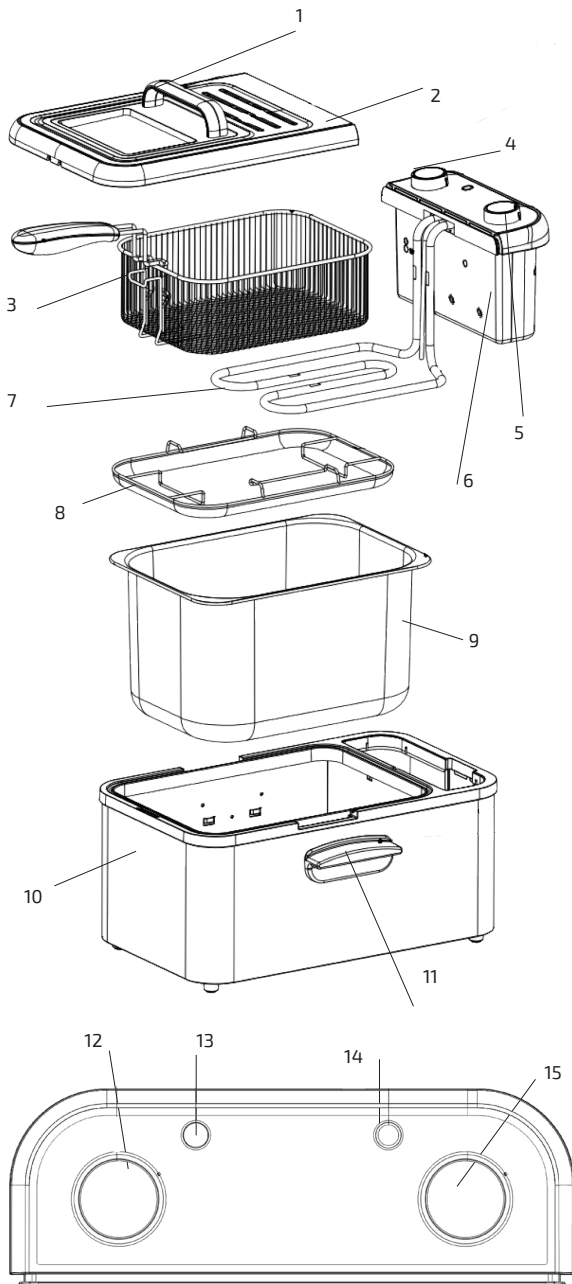
Freidora de 4 litros/4-litre deep fryer



Manual de instrucciones
Instruction manual
Manuel d'instructions
Bedienungsanleitung
Manuale di istruzioni
Manual de instruções
Instructiehandleiding

1. PIEZAS Y COMPONENTES

Parts and components/Pièces et composants/Ersatzteile und Komponenten/
Parti e componenti/Peças e componentes



ES

1. Asa de la tapa
2. Tapa
3. Cesto
4. Selector de tiempo
5. Selector del termostato
6. Caja de conexiones
7. Resistencia
8. Filtro de aceite
9. Cubeta de aceite
10. Cuerpo principal
11. Asa
12. Selector de tiempo
13. Indicador luminoso de encendido
14. Indicador luminoso de temperatura
15. Selector del termostato

EN

1. Lid handle
2. Lid
3. Basket
4. Timer knob
5. Thermostat knob
6. Control box
7. Heating element
8. Oil filter
9. Oil inner pot
10. Main body
11. Handle
12. Timer knob
13. Power light indicator
14. Temperature light indicator
15. Thermostat knob

2. 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.
- Always place the deep fryer on a stable surface and keep all flammable materials away.
- Do not use outdoors, near a gas or electric hob, in heated ovens or near open flames.
- Never plug in the fryer before adding oil or fat, this could cause damage to the product and cut power off.
- Extreme caution must be used when moving a fryer containing hot oil or other hot liquids. Do not move while in use.
- 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.
- Use only oil or fat suitable for deep fryers.
- Always use small-sized foods.
- Follow the frying temperatures and times suggested to obtain good results.
- This appliance generates heat and steam during use. Proper precautions must be taken to prevent the risk of burns, fires or other injuries to persons or damage to property. Do not leave the appliance unattended while in use.
- Make sure to turn the knob all the way anticlockwise to turn the device off after each use. Disconnect the mains plug and allow oil or fat to cool down. Do not move the deep fryer until it and its contents have cooled down.
- The use of accessories or parts not provided or recommended by Cecotec may result in fire, electric shock or injuries to persons and to the product.

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- Do not overheat oil, it could cause fire risk. In case of fire, never use water to extinguish a cooking oil fire.
- Never bend, dent or damage the heating elements.
- 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.
- Always operate and store the appliance on a flat, stable surface.
- Make sure the product's handles are properly assembled and locked in place before use.
- The appliance is not intended to be operated by means of an external timer or a separate remote-control system.
- The surfaces of the appliance become hot during and after operation. Do not touch while in use. Allow the appliance to cool at least 30 minutes before handling and use only heat-resistant tools. Do not use metal tools as they may become hot.
- Always unplug the appliance while not in use, before cleaning and before carrying out maintenance tasks.
- Do not let the power cord hang over the edge of table or countertop, or touch hot surfaces.
- Remove excess surface moisture from foods prior to cooking to prevent heated oil from foaming out when food is added.
- Do not leave the appliance unattended while in use.
- Do not place any other liquids than oil or fat inside the device.
- 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 any item on top of the appliance when in operation.
- Never pull on the power cord to disconnect the appliance from the wall outlet; instead, pull on the plug.
- Ensure the oil is within the maximum and minimum marks in the oil inner pot when in use.

- Supervise young children to make sure that they do not play with the appliance.
- This appliance is for household use only, do not use it for commercial or industrial purposes.
- This appliance cannot be used by children.
- The appliance is not intended to be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge.

3. BEFORE USE

- Take the product out of the box and remove all packaging materials.
- Make sure all parts and components are included and in good conditions. If any of the parts show visible signs of damage, contact immediately the official Technical Support Service of Cecotec.
- Wash all the accessories and the inner pot with warm water.
- Make sure all components are completely dry before using it.
- The device can be opened completely for a more thorough cleaning.
- Make sure the appliance is switched off before connecting it to a wall outlet.

4. OPERATION

Warning: This type of fryer may only be used with oil or liquid fat, and is not suitable for use with solid fat. Solid fat may contain water, which can cause hot fat to be sprayed out when heated.

NOTE: for best results, do not mix different types of oils.

1. Pour oil or liquid fat into the fryer ensuring it is between the maximum and minimum levels marked on the inside of pot.
2. Plug the device into a power supply.
3. Adjust the temperature knob to the desired temperature. See the temperature table for reference.
4. Use the handle to introduce the basket in the deep fryer.
5. Place the food that is going to be cooked inside the basket. Make sure the basket is not in contact with oil.
6. Shake off any ice crystals from the food and place it inside the basket. For best results, put dry food into the basket.

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7. Slowly, lower the basket into oil.
8. The light indicator will turn off when the set temperature is reached. Do not introduce food in oil before the set temperature is reached.

Note: the device includes a thermostat that constantly turns on and off in order to maintain the selected temperature. The light indicator will turn on and off as the thermostat is activated or deactivated.

9. Use the handle to raise the basket once food is fried or when the frying time has elapsed.
10. Disconnect the device from the power supply.
11. Always clean the device after use. In case the used oil is going to be reused, store it in the fridge.

Note:

- The deep fryer is equipped with a safety system, which ensures that the heating element can only operate when the element is correctly placed on the fryer.
- In case of overheating, the thermal protective device will switch off the fryer automatically. This device can be reactivated again by pushing the button with a pointed object (e.g. a ball pen) through a hole on the back of cord-storage compartment, marked with "Restart". Before reactivation, disconnect it from mains and wait for the device to cool down.

TIPS

- Slice food thin and uniformly to ensure it cooks evenly.
- To prevent hot oil from spattering, carefully pat food dry before immersing into the fryer.
- Shake off excess coatings (such as breadcrumbs) before cooking.
- Shake off ice crystals before cooking.
- Do not overfill the basket or the inner pot.

FRIED POTATOES

- Use a maximum of 200 g French fries per litre of oil.
- When using fries made from fresh potatoes: dry the fries after washing so that no water will go into the oil.
- Deep fry fries in 2 stages. First stage (pre-frying): 5 to 10 minutes at 170. Second stage (final frying) 2 to 4 minutes at 190. Drain well.

FRYING TEMPERATURES

FOOD	WEIGHT	TEMPERATURE	TIME
Fresh chips	800 g	190 °C	10-12 min
Frozen chips	800 g	190 °C	10 min
Frozen scampi	To cover the basket	170 °C	3-5 min
Fresh battered fish	150 g	190 °C	5-10 min
Frozen battered fish	150 g	170 °C	10-15 min
Small portions of battered chicken	150 g	170 °C	15-20 min
Large portions of battered chicken	150 g	190 °C	20-30 min
Fresh battered chicken drumsticks	2 o 3	170 °C	15 min
Beef burgers (100% meat)	250 g	170 °C	2-3 min

REPLACING OIL

Warning: Make sure the deep fryer and the oil have totally cooled down before replacing the oil.

- Turn the device off and disconnect it from the power supply before replacing oil.
- Replace the oil regularly. This is definitely necessary if the oil becomes dark, or takes on a different odor.
- It is suggested to replace oil once every 10 uses.
- Do not mix old and new oil.
- Do not throw oil in the normal rubbish bin, follow the guidelines of the municipal waste collector in your area.

5. CLEANING AND MAINTENANCE

- Always unplug and turn off the device before repairing or cleaning it.
- If the deep fryer is not used regularly, it is recommended to store the oil or liquid fat used, after cooling, in a container preferably in the fridge or some other cool place. Remember to strain oil first.
- Empty the fryer and clean the inner part of oil inner pot with a paper towel, then wipe with a wet cloth dipped in soapy water. Wipe with a damp cloth and allow it to dry.

Note: All components, with the exception of the electrical parts, may be cleaned in warm soapy water.

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- Never immerse the non-removable parts in water and do not clean these parts under running water.
- Clean regularly the outer part of the fryer with damp cloth and dry it with a soft and clean towel.
- Do not use abrasive detergents or sponges.
- Clean the basket, the filter, the inner pot and the handle in warm soapy water or in the dishwasher. Dry thoroughly before using again.
- Store the appliance in a dry, well-ventilated and safe place, out of reach of children.
- Store in its original package when not using for a long time to avoid soiling.
- There are no user serviceable parts in your fryer. Do not attempt to repair it by yourself.

6. TECHNICAL SPECIFICATIONS

Model: CleanFry Infinity 3000, black and full inox | CleanFry Infinity 4000, black and full inox

Product reference: 03071, 03072, 03073 | 03074, 03075, 03076

2010-2400 W, 220-240 V~ 50/60 Hz | 2740-3270 W, 220-240 V~ 50/60 Hz

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 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.

8. 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**.