

# cecotec

## CECOFRY ANTIQUE 5000

Freidora de aire /Air fryer



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

## 1. PARTS AND COMPONENTS

Fig. 1

1. Timer knob
2. Temperature control knob
3. Main body
4. Operation indicator light
5. Temperature indicator light
6. Basket
7. Grill

### NOTE:

the graphics in this manual are schematic representations and may not exactly match the device.

## 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

Plug in the power cord. The air fryer is in standby mode.

### Timer:

The timer ranges from 1 to 60 minutes. Turn the TIMER knob to increase or decrease the time.

**Temperature:**

The temperature ranges from 80 °C to 200 °C. Turn the TEMP knob to increase or decrease the temperature.

**Operation indicator light:**

Once the appliance is in operation, the indicator light will turn on until the cooking process is complete.

**Heating indicator light:**

Once the temperature and time have been set, the fryer will start to heat up intermittently. The indicator light will remain on until the desired temperature is reached and will go out until the temperature decreases.

**Auto switch-off**

The basket can be removed from the air fryer during the cooking process. If this happens, the product will automatically shut down. As soon as the basket is inserted again, the fryer restarts the cooking process.

**How to use the air fryer**

1. Place the air fryer on a stable, flat surface.  
DO NOT PLACE THE APPLIANCE ON ANY SURFACE THAT IS NOT HEAT RESISTANT.
2. Place the grill in the basket.  
DO NOT FILL THE BASKET WITH OIL OR ANY OTHER LIQUID.
3. Place the food inside the basket and insert it into the main body. The LED on the fryer should light up.
4. Set the cooking time and temperature with the knobs.  
NOTE: when adjusting the time manually, always add an extra minute or two to the cooking time to allow the basket to heat up.
5. There are some foods that may need to be stirred midway through the cooking cycle. To do this, pull the basket out of the main body by the handle; the air fryer will automatically switch off, and shake it or turn the food over. Then put the basket back into the air fryer; the cooking cycle will resume.
6. When the cooking time has been reached, the timer will illuminate, and the air blower will run for a few seconds to cool the air fryer.
7. Remove the basket from the fryer and place it on a container holder.  
NOTE: oil from the food will collect in the bottom of the basket, so be careful when removing it from the fryer.
8. Check if the food is ready; if not, simply slide the basket back into the fryer, adjust the cooking time and temperature to cook.
9. Do not turn the basket upside down, the oil accumulated on the bottom will drip onto the food.

10. You can use a pair of tongs to transfer large or fragile foods from the basket.
11. If you want to prepare more food, you can use the air fryer instantly once another batch of food is ready.

### TIPS

- Note: please note that as ingredients differ in size, shape, brand, and origin, we cannot guarantee that this is the best configuration for the ingredients you have. Rapid Air Fryer technology reheats the air inside the fryer instantly, so removing the basket from the fryer for a short period of time will not interrupt the cooking process.

#### Tips:

- Small ingredients tend to have a shorter cooking time than larger ones.
- Stirring smaller ingredients halfway through cooking gives a better end result.
- If very little oil is added to the fresh potatoes and they get fried, the result will be crispy.
- Do not cook extremely fatty ingredients in the air fryer, like sausages.
- The recommended quantity of cut potatoes to prepare crispy chips is 350 grams.
- Pre-cooked dough requires less cooking time than homemade dough.

## 4. CLEANING AND MAINTENANCE

1. Clean the fryer after every use.

Unplug the fryer.

ALWAYS WAIT AT LEAST 30 MINUTES FOR THE FRYER TO COOL DOWN BEFORE CLEANING.

NOTE: do not clean the basket, the grill, or the inside of the appliance with metal kitchen utensils or abrasive cleaning materials, as this may damage the non-stick coating.

2. Clean the outside of the air fryer with a damp cloth.
3. Clean the basket with hot water, washing-up liquid, and a non-abrasive sponge. You can remove any food residue using degreasing liquid soap.

Tip: if food remains stuck to the basket, soak it in hot, soapy water for about 10 minutes.

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

NOTE: make sure that you do not put too much water inside the appliance, as you are only cleaning it to remove food and grease.

5. Clean the heating element with a cleaning brush to remove food residues.

## 5. TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	SOLUTIONS
The air fryer does not work	The device is not plugged in.	Plug in the appliance to the mains supply.
	The cooking time has not been set.	Set time and temperature for the fryer to operate.
The ingredients are undercooked	The basket is too full.	Please put fewer ingredients in the basket so that they fry more evenly.
	The set temperature is too low.	Increase temperature.
	The selected time is less than necessary.	Increase cooking time.
Some ingredients are fried unevenly	Some ingredients must be stirred during the cooking process.	Ingredients that are placed on top of each other, e.g., chips, should be stirred during the cooking time.
Fried snacks are not crispy when they come out the device	The type of appetizer used is intended to be prepared in a traditional deep fryer.	Cook oven snacks or oil the food a little bit to get a crispier result.
I cannot slide the basket into the appliance correctly	The basket is too full.	Do not fill the basket beyond the Max mark.

White smoke comes out of the air fryer	You are preparing greasy ingredients.	When greasy food is fried, a large amount of oil will leak into the container. Frying oil produces white smoke, and the air fryer may heat up more than usual. This does not affect the appliance or the result.
	The basket drawer is still greasy from previous uses.	The white smoke is the result of the grease in the grease tray heating up. Make sure you clean the basket drawer properly after each use.
Chips are unevenly fried	The right kind of potato is not being used.	Use fresh potatoes and make sure they stay consistent while being fried.
	You did not rinse the potato sticks properly before you fried them.	Rinse the potato sticks properly to remove the starch.
French fries are fried unevenly in the device	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: Cecofry Antique 5000 Air Fryer  
Product: 04957  
220-240 V, 50 Hz, 1500 W

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.

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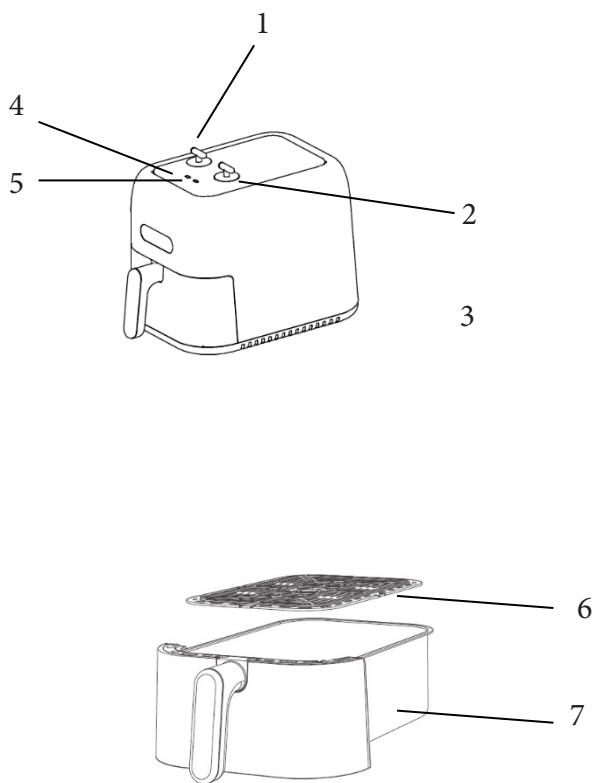


Fig. / Img. / Rys. / Obr. 1



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