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› Cadence Pratic Fryer FRT515 Air Fryer Instruction Manual

Cadence FRT515

Cadence Pratic Fryer FRT515 Air Fryer Instruction Manual

Model: FRT515

1. INTRODUCTION

Thank you for choosing the Cadence Pratic Fryer FRT515 Air Fryer. This appliance is designed to cook a variety of foods using rapid hot air circulation, offering a healthier alternative to traditional deep frying. Please read this manual thoroughly before first use to ensure safe operation and optimal performance. Keep this manual for future reference.



Figure 1: Front view of the Cadence Pratic Fryer FRT515 Air Fryer, showing the control dials and indicator lights.

2. IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury. Read all instructions carefully.

- Do not touch hot surfaces. Use handles or knobs.
- To protect against electric shock, do not immerse the cord, plugs, or the appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.

- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let the cord hang over the edge of a table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use the appliance for other than intended use.
- Ensure the appliance is placed on a stable, heat-resistant surface, away from walls or other appliances to allow adequate air circulation.



Figure 2: Safety certification logos, indicating compliance with relevant standards.

3. PRODUCT COMPONENTS

Familiarize yourself with the parts of your Cadence Pratic Fryer FRT515:

- **Main Unit:** Houses the heating element and fan.
- **Temperature Control Dial:** Adjusts cooking temperature (90°C to 200°C).
- **Timer Dial:** Sets cooking time (up to 60 minutes).
- **Power Indicator Light:** Illuminates when the appliance is powered on.
- **Heating Indicator Light:** Illuminates when the heating element is active.
- **Removable Basket:** Holds food during cooking.
- **Removable Grill:** Sits inside the basket, allowing fat to drain.
- **Handle:** For safely pulling out and inserting the basket.



Figure 3: The air fryer with its removable basket pulled out, showing the interior and the grill.

4. SETUP AND FIRST USE

4.1 Unpacking

- Remove all packaging materials, stickers, and labels.
- Check that all components are present and undamaged.

4.2 Initial Cleaning

- Wipe the exterior of the appliance with a damp cloth.
- Wash the removable basket and grill with hot water, dish soap, and a non-abrasive sponge. Rinse thoroughly and dry

completely.

- Do not immerse the main unit in water or any other liquid.

4.3 Placement

- Place the air fryer on a stable, level, and heat-resistant surface.
- Ensure there is at least 10 cm (4 inches) of clear space around the back and sides of the appliance to allow for proper ventilation.
- Do not place the appliance directly against a wall or under cabinets.

4.4 First Use Preparation (Seasoning)

Before cooking food for the first time, it is recommended to season the non-stick coating to enhance its durability:

- Lightly coat the interior of the basket and grill with a small amount of cooking oil.
- Insert the basket into the air fryer.
- Set the temperature to maximum (200°C) and the timer to 3 minutes.
- Allow the appliance to run for the set time. A slight odor may be present during this initial use; this is normal.
- Let the appliance cool down completely before proceeding with cooking.



Figure 4: The air fryer with its basket containing food, ready for cooking.

5. OPERATING INSTRUCTIONS

5.1 Preheating (Optional)

For best results, preheating is recommended for most recipes.

- Plug the appliance into a grounded wall outlet.
- Set the desired temperature using the temperature control dial.
- Set the timer to 3-5 minutes for preheating. The heating indicator light will turn on.
- Once the timer rings, the air fryer is preheated.

5.2 Cooking Food

- Carefully pull the basket out of the air fryer using the handle.
- Place ingredients into the basket. Do not overfill the basket; ensure there is enough space for air circulation.
- Slide the basket back into the air fryer. Ensure it is fully closed.
- Set the desired temperature (90°C to 200°C) and cooking time (up to 60 minutes) using the respective dials.
- The power and heating indicator lights will illuminate. The heating light will cycle on and off as the appliance maintains the set temperature.
- For even cooking, some foods may require shaking the basket halfway through the cooking time. To do this, carefully pull out the basket, shake the contents, and reinsert the basket. The appliance will resume cooking.
- When the timer reaches zero, a bell will ring, and the appliance will automatically turn off.
- Carefully pull out the basket and check if the food is cooked to your preference. If not, reinsert the basket and set the timer for a few more minutes.
- Empty the food onto a plate. Use tongs to remove larger items.
- Unplug the appliance after use.



Figure 5: The air fryer basket filled with french fries during the cooking process.

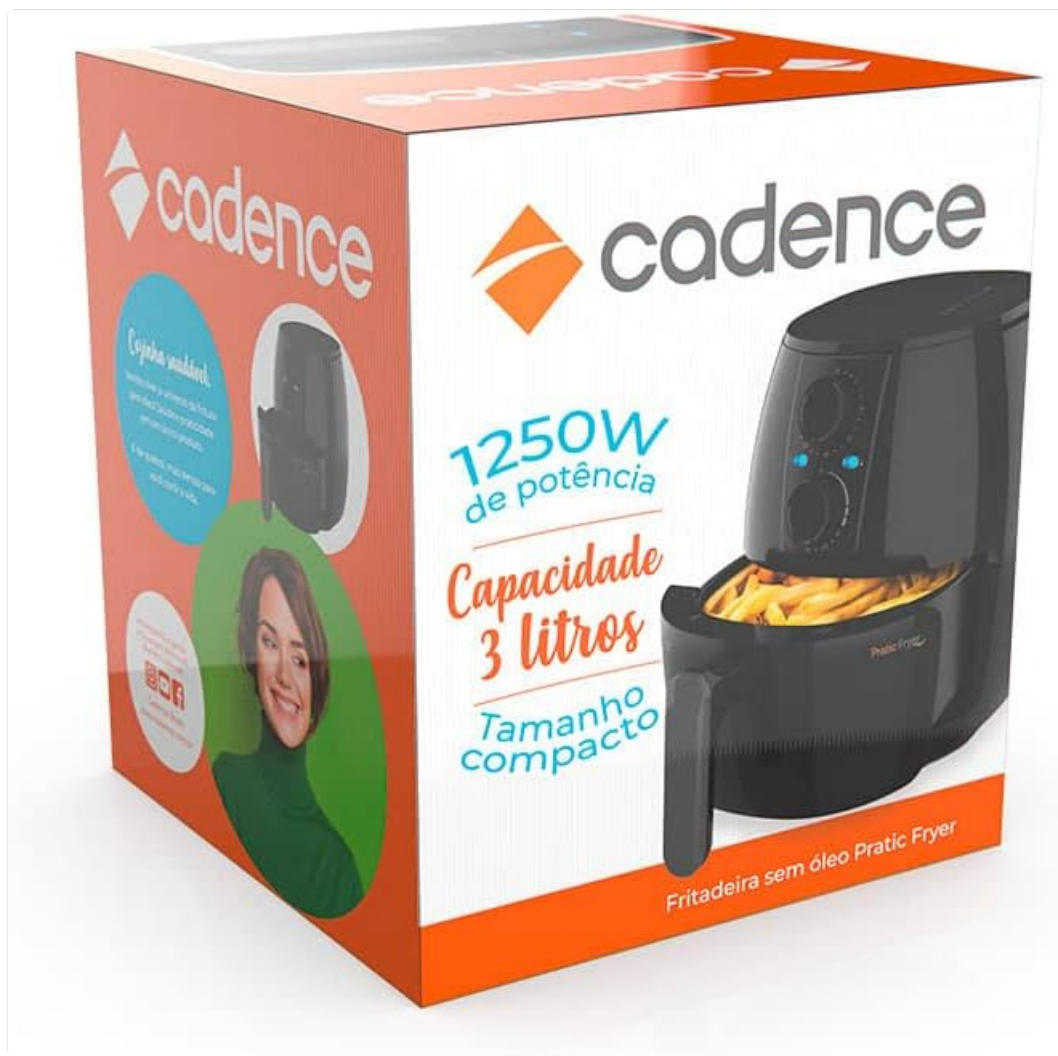


Figure 6: Diagram illustrating the hot air convection cooking process inside the air fryer.

6. CLEANING AND MAINTENANCE

Clean the air fryer after every use.

6.1 Before Cleaning

- Unplug the appliance from the wall outlet and allow it to cool down completely before cleaning.

6.2 Cleaning the Basket and Grill

- The basket and grill have a non-stick coating. Do not use metal kitchen utensils or abrasive cleaning materials, as this may damage the coating.
- Wash the basket and grill with hot water, dish soap, and a non-abrasive sponge.
- For stubborn food residues, soak the basket and grill in hot water with some dish soap for approximately 10 minutes before cleaning.

6.3 Cleaning the Interior

- Wipe the interior of the appliance with a damp cloth.
- If necessary, a small brush can be used to remove food residues from the heating element.

6.4 Cleaning the Exterior

- Wipe the exterior of the air fryer with a damp cloth. Do not use harsh or abrasive cleaners.

6.5 Storage

- Ensure the appliance is clean and completely dry before storing.
- Store the air fryer in a cool, dry place.

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Air fryer does not turn on.	The appliance is not plugged in. The timer is not set.	Plug the power cord into a grounded wall outlet. Turn the timer dial to the desired cooking time.
Food is not cooked evenly.	Basket is overfilled. Food items are stacked.	Do not overfill the basket. For best results, cook food in smaller batches. Shake the basket halfway through cooking.
White smoke comes from the appliance.	Fat residue from previous use. Oil/grease from fatty foods.	Clean the basket and grill thoroughly after each use. Remove excess oil from food before air frying.
Food is not crispy.	Not enough oil applied (for some foods). Temperature too low or cooking time too short.	Lightly brush or spray oil on foods that typically require it. Increase temperature or cooking time as needed.

8. SPECIFICATIONS

Brand: Cadence

Model: FRT515

Color: Black

Capacity: 3 Liters

Power Output: 1250 Watts

Voltage: 110 Volts (FRT515-127 model)

Temperature Range: 90°C to 200°C

Timer: Up to 60 minutes

Material: Plastic

Product Dimensions: 30.5 x 25.5 x 31 cm (Depth x Width x Height)

Special Features: Programmable

9. WARRANTY AND SUPPORT

This product is covered by the manufacturer's standard warranty. For specific warranty details, please refer to the warranty card included with your purchase or contact Cadence customer support.

Extended warranty options may be available for purchase:

- Extended Warranty against failures and defects for 12 months.
- Extended Warranty against failures and defects for 24 months.

For technical assistance, spare parts, or any questions regarding your Cadence Pratic Fryer FRT515, please visit the official Cadence website or contact their customer service department.

