

Profi Cook FR_1200h

Profi Cook PC-FR 1200 H Hot Air Fryer Instruction Manual

Model: FR_1200h | Brand: Profi Cook

1. INTRODUCTION AND OVERVIEW

Thank you for choosing the Profi Cook PC-FR 1200 H Hot Air Fryer. This appliance is designed to provide a healthier alternative to traditional frying, using rapid hot air circulation to cook your favorite foods with little to no oil. With its 11-liter capacity and 1500W power, this 3-in-1 device functions as an air fryer, grill, and rotisserie, offering exceptional versatility for a wide range of culinary preparations.

Please read this instruction manual thoroughly before first use to ensure safe and optimal operation of your appliance. Keep this manual for future reference.

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 before operating the appliance.
- Do not immerse the cord, plug, or the appliance housing in water or other liquid to protect against electrical shock.
- 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.
- Do not use attachments not recommended by the appliance manufacturer, as this 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 adequate ventilation around the appliance during use. Do not block any air vents.

- Surfaces may become hot during use. Do not touch hot surfaces. Use handles or knobs.
- Always place the appliance on a stable, heat-resistant surface.

3. PRODUCT COMPONENTS

Familiarize yourself with the various parts and accessories of your Profi Cook Hot Air Fryer.



Figure 3.1: Main unit of the Profi Cook PC-FR 1200 H Hot Air Fryer, shown with a whole roasted chicken cooking inside, highlighting its spacious interior and digital control panel.



Figure 3.2: The air fryer unit alongside a visual representation of its versatile accessories, including 6 rotating skewers, a rotisserie spit, a baking tray/fat drip tray, a rotating frying basket, and two slide-in racks for multi-level cooking.

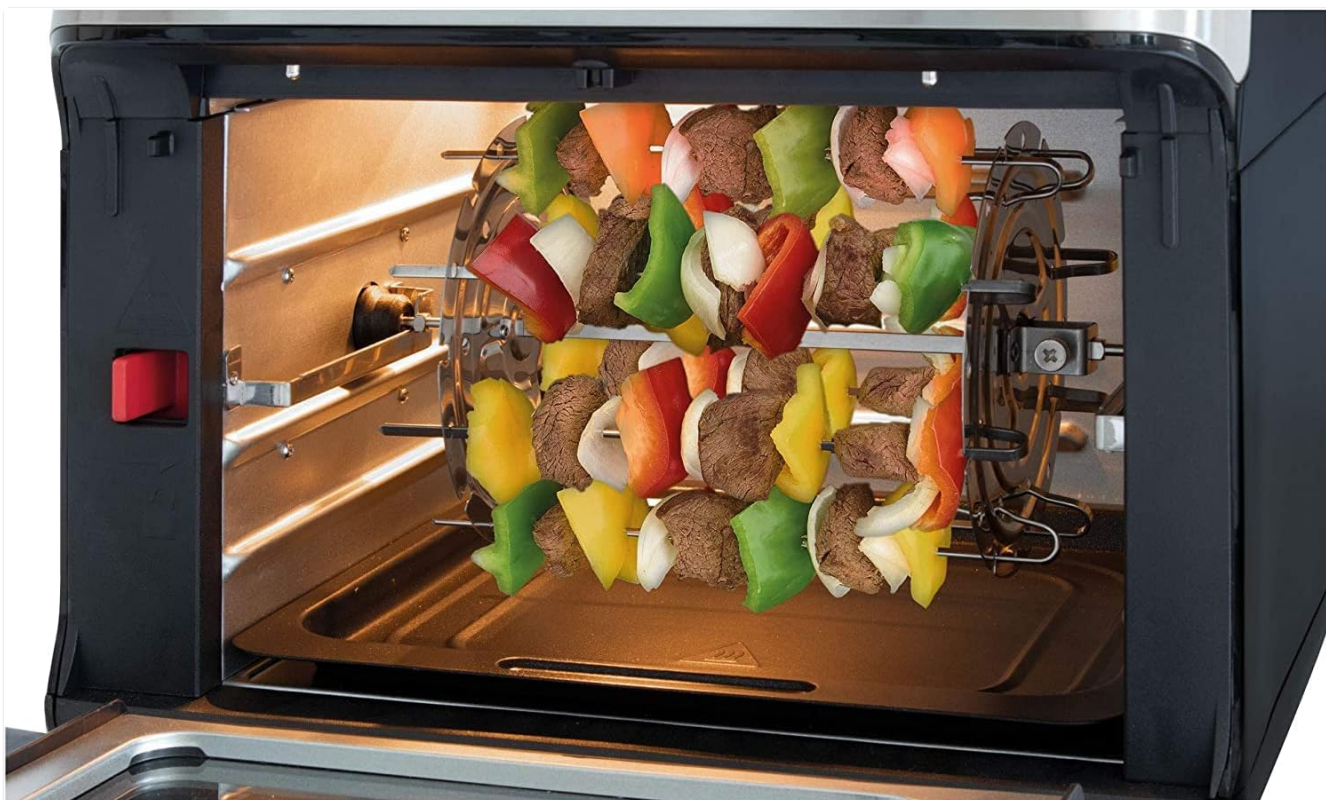


Figure 3.3: Close-up view of the rotating skewers accessory, loaded with colorful meat and vegetable pieces, demonstrating its use for even cooking.



Figure 3.4: The rotating mesh basket filled with french fries, illustrating its function for crispy, evenly cooked results.

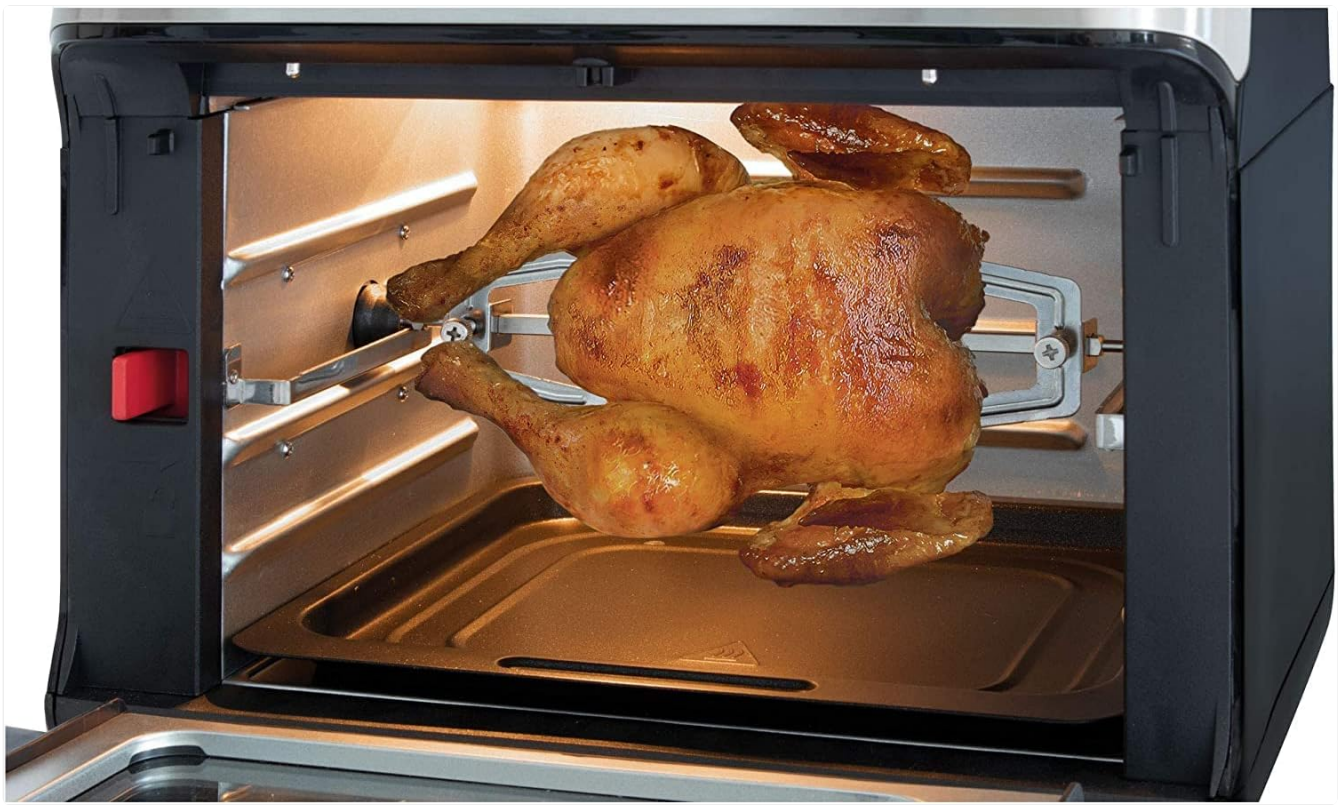


Figure 3.5: A whole roasted chicken mounted on the rotisserie spit, showcasing the appliance's capability for rotisserie cooking.



Figure 3.6: Meat and vegetables cooking simultaneously on multiple racks, demonstrating the multi-level cooking feature.

4. SETUP

4.1 Unpacking

1. Carefully remove the air fryer and all accessories from the packaging.
2. Remove any packaging materials, stickers, or labels.
3. Check that all parts are present and undamaged. If any parts are missing or damaged, do not use the appliance and contact

customer support.

4.2 First Use Cleaning

1. Before first use, wipe the main unit with a damp cloth.
2. Wash all removable accessories (racks, basket, spit, skewers, drip tray) in warm, soapy water. Rinse thoroughly and dry completely.
3. Do not use abrasive cleaning agents or scouring pads, as these can damage the non-stick coating.

4.3 Placement

1. Place the air fryer on a stable, flat, heat-resistant surface.
2. Ensure there is at least 10-15 cm (4-6 inches) of clear space on all sides of the appliance to allow for proper air circulation. Do not place it against a wall or under cabinets.
3. Do not place the appliance near flammable materials or heat sources.
4. Plug the power cord into a grounded wall outlet. Ensure the voltage matches the specifications of your appliance.

5. OPERATING INSTRUCTIONS

The Profi Cook PC-FR 1200 H features a touch control panel for easy operation.

5.1 General Operation

1. **Power On:** Plug the appliance into a power outlet. The display will light up.
2. **Preheating:** For best results, preheat the air fryer for 3-5 minutes at the desired cooking temperature before adding food.
3. **Temperature and Time Setting:** Use the touch controls to adjust the temperature and cooking time. The temperature range is typically from 80°C to 200°C (175°F to 400°F), and the timer can be set up to 60 minutes.
4. **Start/Pause:** Press the start/pause button to begin or temporarily stop the cooking process.
5. **Shaking/Turning Food:** For even cooking, especially with smaller items like fries or nuggets, shake the basket or turn the food halfway through the cooking time.
6. **Completion:** The appliance will beep when the cooking time is complete. Carefully remove the food using heat-resistant tongs.

5.2 Air Frying

Use the rotating mesh basket or the racks for air frying.

1. Place food in the rotating mesh basket or on the racks. Do not overfill to ensure proper air circulation.
2. Insert the basket/racks into the air fryer.
3. Set the desired temperature and time.
4. Start the cooking process.

5.3 Rotisserie Cooking

Ideal for whole chickens, roasts, or large cuts of meat.

1. Secure the food onto the rotisserie spit. Ensure it is balanced to prevent uneven rotation.
2. Insert the rotisserie spit into the designated slots inside the air fryer.
3. Select the rotisserie function on the control panel (if available, or manually rotate if not).
4. Set the temperature and time.
5. Start cooking. The rotisserie will rotate the food for even browning.

5.4 Grilling/Baking

Use the racks or baking tray for grilling vegetables, meats, or baking small dishes.

1. Place food directly on the racks or in the baking tray.
2. Slide the racks/tray into the desired level inside the air fryer.
3. Set the appropriate temperature and time for your recipe.
4. Begin cooking.

6. CLEANING AND MAINTENANCE

Proper cleaning and maintenance will extend the life of your air fryer.

1. **Unplug and Cool:** Always unplug the appliance from the power outlet and allow it to cool completely before cleaning.
2. **Removable Parts:** The rotating basket, racks, rotisserie spit, skewers, and drip tray are generally dishwasher safe or can be washed by hand in warm, soapy water. Use a non-abrasive sponge or cloth.
3. **Interior:** Wipe the interior of the appliance with a damp cloth and mild detergent. For stubborn residue, soak a cloth in warm, soapy water and gently scrub. Avoid using metal scouring pads or harsh chemicals.
4. **Exterior:** Clean the exterior with a soft, damp cloth. Do not use abrasive cleaners or immerse the main unit in water.
5. **Storage:** Ensure all parts are clean and dry before storing the appliance. Store it in a cool, dry place.

7. TROUBLESHOOTING

If you encounter issues with your air fryer, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outlet malfunction; appliance fault.	Check if the power cord is securely plugged into a working outlet. Try a different outlet. If problem persists, contact customer support.
Food is not cooked evenly.	Basket/racks overloaded; food not shaken/turned; incorrect temperature/time.	Do not overload the basket/racks. Shake or turn food halfway through cooking. Adjust temperature and time as needed.
White smoke coming from the appliance.	Grease residue from previous use; high-fat food cooking.	Clean the appliance thoroughly after each use. For high-fat foods, place a small amount of water in the drip tray to reduce smoke.
Unpleasant odor during first use.	Manufacturing residue burning off.	This is normal for first use. It should dissipate after a few uses. Ensure good ventilation.

8. SPECIFICATIONS

Detailed technical specifications for the Profi Cook PC-FR 1200 H Hot Air Fryer.

Feature	Specification
Brand	Profi Cook

Feature	Specification
Model Number	FR_1200h
Color	Black
Capacity	11 Liters
Power	1500 Watts
Material	Stainless Steel
Automatic Shut-off	Yes
Special Features	Temperature Control
Product Dimensions (D x W x H)	33 cm x 34 cm x 37 cm
Control Method	Touch
Recommended Uses	Air Frying, Grilling, Roasting



Figure 8.1: Dimensions of the Profi Cook PC-FR 1200 H Hot Air Fryer, showing height (370mm), width (340mm), and depth (330mm).

9. WARRANTY AND SUPPORT

For warranty information, please refer to the warranty card included with your purchase or contact your local retailer. Keep your proof of purchase for any warranty claims.

For technical support or service inquiries, please contact the Profi Cook customer service department. Contact details can typically be found on the manufacturer’s official website or on the product packaging.

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question