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## Cecotec 03317

# Cecotec Cecofry Full Inox 5500 Pro Air Fryer User Manual

Model: 03317 | Brand: Cecotec

## INTRODUCTION

This manual provides comprehensive instructions for the safe and efficient operation, maintenance, and troubleshooting of your Cecotec Cecofry Full Inox 5500 Pro Air Fryer. Please read this manual thoroughly before first use and retain it for future reference.

The Cecofry Full Inox 5500 Pro is a 5.5-liter capacity air fryer designed for healthier cooking with minimal oil. It features a 1700W heating element, digital touch control panel, and 8 preset cooking modes, offering versatility and convenience for various culinary needs.

## IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury to persons, including the following:

- Read all instructions before using the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electric shock, do not immerse cord, plugs, or main unit 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 cord hang over edge of 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 appliance for other than intended use.

- Ensure the appliance is placed on a stable, heat-resistant surface, away from walls and other appliances, to allow for proper air circulation.
- Do not block any ventilation openings.

## PRODUCT OVERVIEW AND COMPONENTS

Familiarize yourself with the main parts of your Cecotec Cecofry Full Inox 5500 Pro Air Fryer.



Image: Front view of the Cecotec Cecofry Full Inox 5500 Pro Air Fryer, showcasing its sleek design, digital display, and included silicone brush, spatula, baking pan, and grill rack.



Image: The Cecotec Cecofry Full Inox 5500 Pro Air Fryer positioned on a kitchen counter, demonstrating its compact size and modern aesthetic in a home setting.

### Main Components:

- **Main Unit:** Houses the heating element and fan.
- **Control Panel:** Digital touch screen for setting temperature, time, and selecting preset modes.
- **Frying Basket:** Removable non-stick basket for holding food.
- **Basket Handle:** For safely pulling out and inserting the frying basket.
- **Air Inlet:** Located on the top of the unit.
- **Air Outlet:** Located at the back of the unit for hot air exhaust.

### Included Accessories:

- **Silicone Brush:** For applying oil or marinades.
- **Silicone Spatula:** For stirring or serving food.

- **Baking Pan:** For baking cakes, quiches, or other dishes.
- **Grill Rack:** For grilling or cooking multiple layers of food.

## SETUP AND FIRST USE

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1. **Unpacking:** Carefully remove all packaging materials from the air fryer and its accessories.
2. **Cleaning:** Wash the frying basket and any accessories (baking pan, grill rack, silicone tools) with hot water, dish soap, and a non-abrasive sponge. Rinse thoroughly and dry completely. Wipe the main unit with a damp cloth.
3. **Placement:** Place the air fryer on a stable, level, 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 air circulation. Do not place it directly against a wall or under cabinets.
4. **Initial Run:** Before cooking food, it is recommended to run the air fryer empty for about 10-15 minutes at 200°C (390°F) to eliminate any manufacturing odors. A slight odor or smoke may be present during this initial use; this is normal and will dissipate. Ensure the area is well-ventilated.
5. **Cool Down:** Allow the appliance to cool down completely after the initial run before proceeding with cooking.

## OPERATING INSTRUCTIONS

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### General Operation:

1. **Plug In:** Connect the power cord to a grounded wall outlet. The power button on the control panel will illuminate.
2. **Power On:** Touch the power button () to turn on the air fryer. The display will show default temperature and time settings.
3. **Prepare Food:** Place your ingredients into the frying basket. Do not overfill the basket; ensure there is enough space for air to circulate.
4. **Insert Basket:** Slide the frying basket back into the main unit until it clicks securely into place. The air fryer will not operate if the basket is not properly inserted.
5. **Set Temperature and Time:**

- **Manual Setting:** Use the temperature (+/-) and time (+/-) buttons to adjust the desired cooking temperature (80°C to 200°C) and time (0 to 60 minutes).
- **Preset Modes:** Select one of the 8 preset cooking modes by touching the corresponding icon on the control panel. Each preset has a default temperature and time, which can be adjusted manually if needed.



Image: A close-up view of the digital touch control panel of the air fryer, showing temperature and time settings, along with various food icons for preset cooking modes.

6. **Start Cooking:** Press the start/pause button (often the power button or a dedicated play/pause icon) to begin the cooking process.
7. **Shaking/Flipping (Optional):** For even cooking, especially with fries or smaller items, pull out the basket halfway through the cooking time and shake or flip the food. The air fryer will pause automatically when the basket is removed and resume when reinserted.



Image: A hand pulling out the air fryer basket, which contains a batch of crispy fried chicken, illustrating the ease of checking and shaking food during cooking.

8. **Cooking Complete:** The air fryer will beep when the set cooking time has elapsed. The fan may continue to run for a short period to cool down the unit.
9. **Remove Food:** Carefully pull out the frying basket using the handle. Place the basket on a heat-resistant surface. Do not touch the hot basket or the inside of the air fryer.
10. **Serve:** Transfer the cooked food to a plate using non-abrasive utensils. Avoid using metal utensils that could scratch the non-stick coating.
11. **Power Off:** Press and hold the power button to turn off the appliance. Unplug the air fryer from the wall outlet after use.

#### **Tips for Best Results:**

- For crispy results, lightly toss food with a small amount of oil (1 tablespoon is often sufficient).
- Smaller food items usually require less cooking time than larger ones.
- Preheating the air fryer for 3-5 minutes can improve cooking results for some foods.
- Do not cook extremely greasy foods in the air fryer, as excess oil can drip and cause smoke.

- When baking, use the included baking pan or other oven-safe dishes that fit inside the basket.
- Always ensure food is cooked to safe internal temperatures.

## MAINTENANCE AND CLEANING

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Regular cleaning and maintenance will prolong the life of your air fryer and ensure optimal performance.

1. **Unplug and Cool Down:** Always unplug the air fryer from the power outlet and allow it to cool down completely before cleaning.
2. **Clean the Basket and Accessories:**
  - The frying basket and accessories are non-stick. Wash them with hot water, dish soap, and a non-abrasive sponge.
  - For stubborn food residue, soak the basket in hot water with dish soap for about 10 minutes before cleaning.
  - The basket and accessories are generally dishwasher-safe, but hand washing is recommended to preserve the non-stick coating.
3. **Clean the Interior:** Wipe the interior of the air fryer with a damp cloth and mild detergent. Do not use abrasive cleaners or scouring pads.
4. **Clean the Exterior:** Wipe the exterior of the air fryer with a soft, damp cloth. Do not immerse the main unit in water or any other liquid.
5. **Clean the Heating Element:** If necessary, use a cleaning brush to remove any food residue from the heating element located inside the air fryer. Do this only when the appliance is completely cool and unplugged.
6. **Storage:** Ensure all parts are clean and dry before storing the air fryer. Store it in a cool, dry place.

## TROUBLESHOOTING

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Refer to this section for common issues and their solutions.

Problem	Possible Cause	Solution
Air fryer does not turn on.	Not plugged in; basket not properly inserted; power outage.	Ensure the power cord is securely plugged into a working outlet. Push the basket firmly until it clicks into place. Check your home's power supply.
Food is not cooked evenly.	Basket is overcrowded; food not shaken/flipped.	Cook food in smaller batches. Shake or flip food halfway through cooking time.
Food is not crispy.	Not enough oil; temperature too low; cooking time too short.	Lightly toss food with a small amount of oil. Increase temperature or cooking time.
White smoke comes from the appliance.	Greasy ingredients; oil residue from previous use.	Avoid cooking extremely greasy foods. Clean the basket and heating element thoroughly after each use.
Appliance smells like plastic during first use.	Normal during initial use.	This is normal. Run the air fryer empty for 10-15 minutes in a well-ventilated area before first food preparation.

## SPECIFICATIONS

**Model Number:** 03317

**Capacity:** 5.5 Litres

**Power:** 1700 W

**Voltage:** 220-240 V (AC)

**Temperature Range:** 80°C - 200°C

**Timer:** 0 - 60 minutes

**Preset Modes:** 8

**Material:** Stainless Steel

**Product Dimensions:** 30.5D x 27W x 32H centimetres

**Item Weight:** 4.3 kg

## **WARRANTY AND SUPPORT**

Cecotec products are manufactured to the highest quality standards. For detailed warranty information, please refer to the warranty card included with your product or visit the official Cecotec website. Keep your purchase receipt as proof of purchase.

For technical assistance, spare parts, or any inquiries regarding your Cecofry Full Inox 5500 Pro Air Fryer, please contact Cecotec customer support through their official channels. Contact information can typically be found on the Cecotec website or on the product packaging.

**Website:** [www.cecotec.com](http://www.cecotec.com)

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This manual is subject to change without notice.

## **Related Documents - 03317**

	<p><a href="#"><u>Cecotec Cecofry Full Inox 5500 Pro &amp; Cecofry Full InoxBlack 5500 Pro User Manual</u></a></p> <p>Comprehensive user manual for the Cecotec Cecofry Full Inox 5500 Pro and Cecofry Full InoxBlack 5500 Pro air fryers, covering safety instructions, operation, cleaning, maintenance, and troubleshooting.</p>
	<p><a href="#"><u>Cecofry Full Inox 5500 Pro &amp; Cecofry Full InoxBlack 5500 Pro: 5.5L Stainless Steel Air Fryer Instruction Manual</u></a></p> <p>Comprehensive instruction manual for the Cecofry Full Inox 5500 Pro and Cecofry Full InoxBlack 5500 Pro air fryers. Learn about safety, operation, cleaning, troubleshooting, and technical specifications for your 5.5L stainless steel air fryer.</p>

	<p><a href="#"><u>Cecofry Full Inox 5500 / Cecofry Full InoxBlack 5500 - Manual de Instrucciones</u></a></p> <p>Manual de instrucciones completo para las freidoras de aire Cecotec Cecofry Full Inox 5500 y Cecofry Full InoxBlack 5500. Incluye guías de seguridad, uso, limpieza, solución de problemas y especificaciones técnicas.</p>
	<p><a href="#"><u>Cecofry Full Inox 5500: Manual de Instrucciones de Freidora de Aire Cecotec</u></a></p> <p>Guía completa para la Cecofry Full Inox 5500 de Cecotec. Aprenda a usar esta freidora de aire de 5L, sus funciones, programas, consejos de limpieza y mantenimiento para una cocina saludable.</p>
	<p><a href="#"><u>Manual de Usuario Cecotec Cecofry Fantastik 6000 Series</u></a></p> <p>Manual de usuario para las freidoras de aire digitales Cecotec Cecofry Fantastik 6000, Inox 6000 y Window 6000. Incluye instrucciones de seguridad, funcionamiento, limpieza y mantenimiento.</p>
	<p><a href="#"><u>Cecofry Advance Inox / Dark - Manual de Instrucciones</u></a></p> <p>Manual de instrucciones para la freidora de aire Cecofry Advance Inox y Cecofry Advance Inox Dark de 3.5 L. Incluye seguridad, funcionamiento, limpieza, especificaciones y garantía.</p>