

## Cecotec 03312

# Cecotec Cecofry Compact 2000 Air Fryer User Manual

Model: 03312

## 1. INTRODUCTION

This manual provides essential instructions for the safe and efficient operation of your Cecotec Cecofry Compact 2000 Air Fryer. Please read it thoroughly before first use and keep it for future reference.

The Cecotec Cecofry Compact 2000 is a compact, manual air fryer designed for healthier cooking with minimal oil. It features PerfectCook technology for optimal results, a 2-liter capacity, 900W power, and adjustable temperature and time controls.

## 2. SAFETY INSTRUCTIONS

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and personal injury.

- Do not immerse the appliance, cord, or plug in water or other liquids.
- Ensure the voltage indicated on the appliance matches your local mains voltage before connecting.
- Keep the appliance out of reach of children.
- Do not operate the appliance if the plug, main cord, or the appliance itself is damaged.
- Unplug the appliance when not in use and before cleaning.
- Do not block the air inlet and outlet openings during operation.
- The surfaces may become hot during use. Avoid touching hot surfaces directly.
- Do not place the appliance against a wall or other appliances. Leave at least 10 cm free space on the back and sides and 10 cm free space above the appliance.

## 3. PRODUCT COMPONENTS

Familiarize yourself with the parts of your Cecofry Compact 2000 Air Fryer:

1. Temperature Control Dial
2. Timer Dial

3. Air Inlet
4. Frying Basket Handle
5. Frying Basket
6. Air Outlet (at the back)
7. Power Indicator Light
8. Heating Indicator Light



*Image: Front view of the Cecotec Cecofry Compact 2000 Air Fryer, showing the control dials and basket handle.*

## 4. SETUP AND FIRST USE

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### 4.1 Unpacking

1. Remove all packaging materials.
2. Check that all components are present and undamaged.
3. Clean the frying basket and pan with hot water, dish soap, and a non-abrasive sponge.
4. Wipe the inside and outside of the appliance with a damp cloth.

## 4.2 Initial Operation (Burn-in)

Before cooking food, perform an initial run to eliminate any manufacturing odors:

1. Place the appliance on a stable, heat-resistant surface.
2. Plug the power cord into a grounded wall socket.
3. Pull out the frying basket.
4. Set the temperature to 200°C and the timer to 10 minutes.
5. Allow the appliance to run without food. A slight odor may be present; this is normal.
6. After 10 minutes, the appliance will switch off. Allow it to cool down completely.

## 5. OPERATING INSTRUCTIONS

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### 5.1 General Use

1. Place the appliance on a stable, heat-resistant surface.
2. Pull the frying basket out of the air fryer.
3. Place the ingredients into the frying basket. Do not exceed the MAX fill line.
4. Slide the frying basket back into the air fryer.
5. Set the desired temperature using the temperature control dial (80°C - 200°C).
6. Set the desired cooking time using the timer dial (0 - 30 minutes).
7. The power indicator light will illuminate, and the appliance will begin heating.
8. Some ingredients may require shaking halfway through the cooking time. Pull out the basket by the handle, shake it, and slide it back in. The appliance will resume cooking.
9. When the timer reaches zero, a bell will sound, and the appliance will switch off.
10. Carefully pull out the basket and empty the cooked food. Use tongs for larger items.



*Image: A person using a spatula to place corn cobs into the air fryer basket. This illustrates the process of loading food into the appliance.*





*Image: The air fryer basket pulled out, filled with golden-brown potato wedges, demonstrating the cooked output.*

## 5.2 Cooking Tips

- Smaller ingredients usually require a shorter cooking time than larger ingredients.
- A larger amount of ingredients only requires a slightly longer cooking time.
- Shaking smaller ingredients halfway through the cooking time optimizes the end result and can help prevent unevenly fried ingredients.
- Add a little oil to fresh potatoes for a crispy result. Fry your ingredients in the air fryer within a few minutes after you've added the oil.
- Snacks that can be prepared in an oven can also be prepared in the air fryer.

## 6. CLEANING AND MAINTENANCE

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Clean the appliance after every use.

## 6.1 Cleaning the Frying Basket and Pan

1. Unplug the appliance and allow it to cool down completely.
2. Remove the frying basket and pan.
3. Clean the basket and pan with hot water, dish soap, and a non-abrasive sponge. For stubborn residue, soak them in hot water for about 10 minutes.
4. The frying basket and pan are dishwasher safe.

## 6.2 Cleaning the Main Unit

1. Wipe the outside of the appliance with a damp cloth.
2. Clean the inside of the appliance with hot water and a non-abrasive sponge.
3. Clean the heating element with a cleaning brush to remove any food residue.

**Caution:** Never immerse the main unit in water or any other liquid.

## 7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Air fryer does not work.	The appliance is not plugged in. The timer is not set.	Plug the main plug into a grounded wall socket. Turn the timer dial to the desired cooking time.
Ingredients are not cooked evenly.	Too many ingredients in the basket. Temperature too low.	Reduce the amount of ingredients. Increase the temperature. Shake ingredients halfway through cooking.
White smoke comes out of the appliance.	Fat residues from previous use. Basket not cleaned properly.	Clean the basket and pan thoroughly after each use.
Fresh fries are not crispy.	Not enough oil used. Potatoes not properly prepared.	Add a little more oil. Soak potato sticks in water for 30 minutes, dry them, then add oil.

## 8. TECHNICAL SPECIFICATIONS

- **Brand:** Cecotec
- **Model:** Cecofry Compact 2000 (03312)
- **Capacity:** 2 Liters
- **Power:** 900 Watts
- **Voltage:** 240 Volts
- **Material:** Stainless Steel
- **Temperature Control:** 80°C - 200°C
- **Timer:** 0 - 30 minutes
- **Dimensions (L x W x H):** 26.5 x 26.4 x 29 cm
- **Weight:** 3 Kilograms

## 9. WARRANTY AND SUPPORT






This product comes with a standard manufacturer's warranty. Please refer to the warranty card included in the product

packaging for specific terms and conditions.

For technical support, spare parts, or service inquiries, please contact Cecotec customer service. Contact information can typically be found on the official Cecotec website or on the product packaging.

Availability of spare parts: 10 Years.

Related Documents - 03312

	<p><a href="#">Cecotec Cecofry&amp;Grill Duoheat 4000/6500 Instruction Manual: Healthy Cooking Guide</a></p> <p>Comprehensive user manual for Cecotec Cecofry&amp;Grill Duoheat 4000 and 6500 air fryers. Learn about safety, operation, cleaning, troubleshooting, and technical specifications for healthy and versatile cooking.</p>
	<p><a href="#">Cecofry Compact Rapid: Manual de Instrucciones Completo</a></p> <p>Guía detallada para el Cecofry Compact Rapid Black y White. Aprenda sobre seguridad, funcionamiento, consejos de uso, limpieza y especificaciones técnicas de su freidora de aire Cecotec.</p>
	<p><a href="#">Cecofry Experience Window 6000 Air Fryer User Manual</a></p> <p>Comprehensive user manual for the Cecofry Experience Window 6000 air fryer, covering safety instructions, operation, cleaning, maintenance, troubleshooting, and technical specifications.</p>
	<p><a href="#">Cecofry Absolute 7600 Digital Air Fryer Instruction Manual</a></p> <p>Comprehensive instruction manual for the Cecofry Absolute 7600 digital air fryer by Cecotec, covering safety, components, operation, cleaning, troubleshooting, technical specifications, and warranty.</p>
	<p><a href="#">Cecotec Cecofry Full Inox 5500 Pro &amp; Cecofry Full InoxBlack 5500 Pro User Manual</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>



### [Manual de Usuario Cecotec Cecofry Fantastik 6000 Series](#)

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.