

## Cecotec 02283

# Cecotec Bake&Fry 1500 Touch Oven Air Fryer User Manual

Model: 02283 | Brand: Cecotec

## INTRODUCTION

Thank you for choosing the Cecotec Bake&Fry 1500 Touch Oven Air Fryer. This versatile appliance combines the functions of an oven and an air fryer, offering healthier cooking results with its 1700W power and 15-liter capacity. This manual provides essential information for safe operation, setup, maintenance, and troubleshooting to ensure optimal performance and longevity of your appliance.



*The Cecotec Bake&Fry 1500 Touch Oven Air Fryer ready for use in a modern kitchen setting.*

## SAFETY INSTRUCTIONS

Please read all safety instructions carefully before using the appliance to prevent damage or injury. Keep this manual for future reference.

- Always place the appliance on a stable, heat-resistant surface, away from walls and other appliances to allow for proper ventilation.
- Do not immerse the appliance, cord, or plug in water or any other liquid.
- Ensure the voltage indicated on the appliance matches your local power supply before connecting.
- Do not operate the appliance if the plug, power cord, or the appliance itself is damaged. Contact authorized service personnel.
- Close supervision is necessary when the appliance is used by or near children.
- Do not touch hot surfaces. Use handles or knobs. Always use oven mitts when handling hot accessories or food.

- Unplug from the outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not use accessories not recommended by the manufacturer, as this may cause injuries or damage.
- Do not place the appliance near flammable materials or heat sources.
- This appliance is for household use only. Do not use outdoors.

## PACKAGE CONTENTS

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Carefully unpack your Cecotec Bake&Fry 1500 Touch Oven Air Fryer and check that all components are present and in good condition. The package should include:

- Cecotec Bake&Fry 1500 Touch Oven Air Fryer Unit
- Baking Tray
- Grease Drip Tray
- Wire Rack
- Tray Handle
- Frying Basket
- Rotating Frying Basket
- Rotisserie
- Grill Rack Handle
- Skewer Rack
- Skewers
- User Manual



*All included accessories for versatile cooking options.*

## PRODUCT FEATURES

- **Large Capacity:** 15-liter internal volume, suitable for family meals.
- **Powerful Performance:** 1700W heating element for fast and efficient cooking.
- **Healthy Air Frying:** Utilizes hot air circulation for crispy results with minimal oil.
- **Intuitive Touchscreen Display:** Easy selection of functions and settings.
- **10 Preset Menus:** Dedicated programs for fries, chicken wings, grill, pizza, toast, roast, bake, dehydrate, and reheat.
- **Adjustable Temperature:** Wide temperature range from 60°C to 230°C for precise cooking control.
- **Durable Construction:** Made with high-quality stainless steel for longevity and easy cleaning.



*Generous 15-liter capacity.*



*Access 10 preset cooking menus.*



*User-friendly touchscreen interface.*

## SETUP

1. **Unpack:** Remove all packaging materials, stickers, and labels from the appliance and its accessories.
2. **Clean:** Wipe the exterior of the appliance with a damp cloth. Wash all removable accessories (baking tray, baskets, racks, etc.) with warm soapy water, rinse thoroughly, and dry completely.
3. **Placement:** Place the air fryer oven on a flat, stable, heat-resistant surface. Ensure there is at least 10-15 cm (4-6 inches) of clear space around the back and sides for proper air circulation. Do not place it directly under cabinets.
4. **First Use (Burn-in):** Before first use, it is recommended to run the appliance empty for about 15-20 minutes at 200°C (390°F) to burn off any manufacturing residues. A slight odor or smoke may be present; this is normal. Ensure good ventilation during this process.

5. **Power Connection:** Plug the power cord into a grounded electrical outlet.

## OPERATING INSTRUCTIONS

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### General Operation

1. **Prepare Food:** Place your food in the appropriate accessory (e.g., frying basket for fries, rotisserie for chicken, baking tray for pizza).
2. **Insert Accessory:** Carefully slide the accessory with food into the oven.
3. **Power On:** Press the power button on the touchscreen display.
4. **Select Function:** Choose one of the 10 preset menus or manually set the temperature and time.
5. **Adjust Settings:** Use the temperature and time controls to fine-tune your cooking. The temperature can be adjusted from 60°C to 230°C.
6. **Start Cooking:** Press the start button to begin the cooking process.
7. **Monitor Progress:** The internal light allows you to check on your food without opening the door.
8. **Remove Food:** Once cooking is complete, carefully remove the hot accessory and food using the tray handle or oven mitts.

### Using Preset Menus

The 10 preset menus are designed for convenience. Simply select the desired menu on the touchscreen, and the appliance will automatically set the optimal temperature and time. You can still adjust these settings manually if needed.

- Fries
- Chicken Wings
- Grill
- Pizza
- Toast
- Roast
- Bake
- Dehydrate
- Reheat





*Roasting a whole chicken using the rotisserie function.*



*Air frying fries in the rotating basket for even crisping.*



*Baking various dishes with precise temperature control.*

## MAINTENANCE AND CLEANING

Regular cleaning ensures the longevity and hygienic operation of your appliance.



1. **Unplug and Cool:** Always unplug the appliance from the power outlet and allow it to cool completely before cleaning.
2. **Clean Accessories:** Wash all removable accessories (baking tray, baskets, racks, etc.) in warm soapy water. For stubborn food residue, soak them before cleaning. They are generally dishwasher safe, but hand washing is recommended for extended life.
3. **Clean Interior:** Wipe the interior of the oven with a damp cloth and a mild detergent. Avoid abrasive cleaners or metal scouring pads, which can damage the non-stick coating or stainless steel.
4. **Clean Exterior:** Wipe the exterior surface with a soft, damp cloth. Do not use harsh chemicals or abrasive materials.
5. **Storage:** Ensure all parts are clean and dry before storing the appliance. Store it in a cool, dry place.

## TROUBLESHOOTING

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outlet malfunction; appliance fault.	Ensure the power cord is securely plugged into a working outlet. Check the circuit breaker. If the problem persists, contact customer support.
Food is not cooking evenly.	Overcrowding the basket/tray; incorrect temperature/time; food not shaken/turned.	Do not overcrowd. Ensure food is in a single layer. Adjust temperature/time. Shake or turn food halfway through cooking.
White smoke coming from the appliance.	Grease residue from previous use; fatty food cooking.	Clean the appliance thoroughly, especially the heating element and drip tray. For fatty foods, ensure the drip tray is in place.
Appliance emits a burning smell.	Food residue on heating element; new appliance burn-in.	Unplug and allow to cool. Clean the interior and heating element. If it's the first use, this is normal; ensure ventilation.

## SPECIFICATIONS

- **Brand:** Cecotec
- **Model Number:** 02283
- **Color:** Grey
- **Capacity:** 15 Liters
- **Power/Wattage:** 1700 Watts
- **Material:** Stainless Steel
- **Product Dimensions:** 38D x 33.5W x 38H cm (14.96D x 13.19W x 14.96H inches)
- **Weight:** 6.7 kg (14.77 lbs)
- **Temperature Range:** 60°C to 230°C
- **Control Type:** Touch Control
- **Door Style:** Door opens downwards



*Detailed dimensions of the appliance.*

## WARRANTY AND SUPPORT

Cecotec products are manufactured to high-quality standards. For information regarding warranty coverage, please refer to the warranty card included with your purchase or visit the official Cecotec website. If you encounter any issues or require technical assistance, please contact Cecotec customer support through their official channels.

For the latest information, product registration, and support resources, please visit the official Cecotec website:

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