

Profi Cook PC-FR 1239 H

Profi Cook PC-FR 1239 H Inox 5.5L Air Fryer User Manual

Model: PC-FR 1239 H (501239)

1. INTRODUCTION

Thank you for choosing the Profi Cook PC-FR 1239 H Inox 5.5L Air Fryer. This appliance is designed to prepare a variety of delicious meals with little to no oil, offering a healthier alternative to traditional frying. Please read this manual carefully before first use to ensure safe and optimal operation of your air fryer. Keep this manual for future reference.

2. SAFETY INSTRUCTIONS

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

- Do not immerse the main unit, 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 and its cord out of reach of children.
- Do not operate the appliance if the plug, power cord, or the appliance itself is damaged.
- Always unplug the appliance after use and before cleaning. Allow it to cool down completely.
- Do not block the air inlet and outlet openings. Ensure adequate ventilation around the appliance.
- The outer surfaces of the air fryer may become hot during use. Use oven mitts when handling hot parts.
- 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.
- Only use accessories recommended by the manufacturer.

3. PRODUCT OVERVIEW

Components

The Profi Cook PC-FR 1239 H Air Fryer consists of a main unit with a control panel, a removable frying basket, and a non-stick pan.

Features

- **XXL Capacity:** With a 5.5-liter capacity, it is suitable for preparing meals for 3-5 people.
- **Fat and Oil-Free Preparation:** Utilizes 360° air flow technology for even heating without the need for excessive oil.
- **7 Preset Programs:** Illuminated LCD touch display allows easy selection from various pre-programmed settings.
- **Adjustable Temperature:** Temperature range from 60°C to 200°C for versatile cooking.
- **Time and Energy-Saving:** Efficient cooking process compared to conventional methods.
- **Removable Parts:** Non-stick container and strainer insert are removable for easy cleaning.



Image: The Profi Cook PC-FR 1239 H Air Fryer with its basket containing fries, demonstrating its operational state.



XXL
ca. 5,5 Liter
Kapazität



Image: Illustration highlighting the XXL 5.5 liter capacity of the air fryer, with chicken wings in the basket.



Fettfreie
Zubereitung

Image: The air fryer basket with cooked chicken and fries, emphasizing the fat-free cooking method.

360° Air-Flow:

Öl- und fettfreies Frittieren durch Heißluftzirkulation

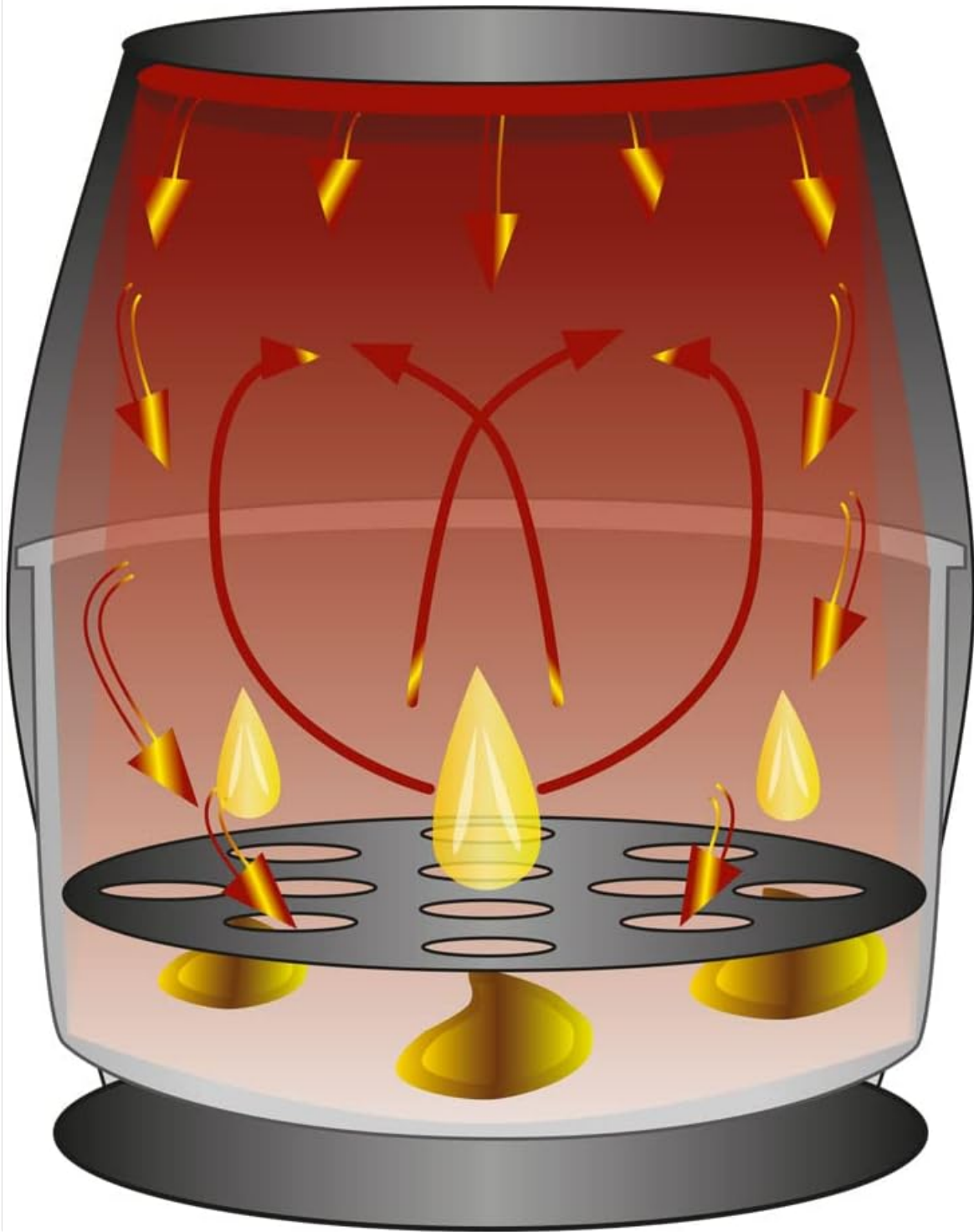


Image: A diagram demonstrating the 360° air-flow technology for oil and fat-free frying through hot air circulation.

4. SETUP

1. **Unpacking:** Carefully remove the air fryer and all packaging materials. Retain packaging for future storage or transport.
2. **Initial Cleaning:** Before first use, clean the frying basket and pan with hot water, dish soap, and a non-abrasive sponge. Wipe the inside and outside of the appliance with a damp cloth. Ensure all parts are completely dry before use.
3. **Placement:** Place the air fryer on a stable, heat-resistant, and level surface. Ensure there is sufficient space (at least 10 cm) around the appliance for proper air circulation. Do not place it near flammable materials or heat sources.
4. **Power Connection:** Plug the power cord into a grounded wall outlet.

5. OPERATING INSTRUCTIONS

Basic Operation

1. Pull the frying basket out of the air fryer.
2. Place ingredients into the frying basket. Do not exceed the MAX fill line.
3. Slide the frying basket back into the air fryer. Ensure it clicks into place.
4. Press the power button to turn on the appliance.
5. Use the temperature and time control buttons (up/down arrows) on the touch display to set your desired cooking temperature (60°C - 200°C) and time.
6. Alternatively, select one of the 7 preset programs by touching the corresponding icon on the display.
7. Press the start/pause button to begin cooking.
8. Some recipes may require shaking or turning ingredients halfway through cooking. Pull out the basket, shake/turn, and reinsert. The air fryer will resume cooking automatically.
9. The appliance will automatically shut off when the set cooking time has elapsed.
10. Carefully pull out the basket and empty the cooked food. Use tongs or a spatula to remove food.

Preset Programs

The air fryer features 7 automatic programs for common dishes:

- Fries
- Chicken Drumsticks
- Shrimp
- Cake
- Steak
- Fish
- Ribs



Sensor Touch-
Bedienung

Image: Close-up of the air fryer's sensor touch control panel, showing a finger interacting with the display.

Programme/Funktionen:

7 Automatikprogramme, variable Auftau-/Warmhaltefunktion
und individuelle Zeit-/Temperatureinstellung



Pommes frites



Hähnchenkeulen



Garnelen



Kuchen



Steak



Fisch



Rippchen



Image: The air fryer's display illustrating the 7 automatic programs and functions, including variable defrost and keep-warm options.

6. CLEANING AND MAINTENANCE

Regular cleaning ensures optimal performance and extends the lifespan of your air fryer.

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 Basket and Pan:** The frying basket and pan have a non-stick coating. Clean them with hot water, dish soap, and a non-abrasive sponge. For stubborn residue, soak them in hot water for about 10 minutes. These parts are also dishwasher safe.
3. **Clean Interior:** Wipe the inside of the appliance with a damp cloth. Do not use abrasive cleaners or steel wool.
4. **Clean Exterior:** Wipe the exterior of the air fryer with a damp cloth.
5. **Storage:** Ensure all parts are clean and dry before storing. Store the appliance in a cool, dry place.



Image: The air fryer's non-stick container and sieve insert, highlighting their removability for easier cleaning.

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Air fryer does not turn on.	Appliance not plugged in; power outlet not working; basket not inserted correctly.	Ensure plug is firmly in outlet; check power outlet with another appliance; push basket in until it clicks.
Food is not cooked evenly.	Too much food in the basket; food not shaken/turned.	Reduce amount of food per batch; shake or turn food halfway through cooking.

Problem	Possible Cause	Solution
White smoke coming from the appliance.	Grease residue from previous use; fatty ingredients.	Clean the basket and pan thoroughly; for fatty foods, absorb excess oil before cooking.
Food is not crispy.	Not enough oil (for certain foods); temperature too low; cooking time too short.	Lightly brush or spray food with oil; increase temperature or cooking time.

8. SPECIFICATIONS

Brand	Profi Cook
Model Number	501239
Color	Silver
Capacity	5.5 Liters
Power / Wattage	1400 watts
Voltage	230 Volts
Material	Stainless Steel
Auto Shutoff	Yes
Special Features	Temperature Control
Item Weight	4.5 Kilograms
Product Dimensions (D x W x H)	35D x 27.5W x 33H centimeters

330 mm



350 mm

275 mm

Image: The Profi Cook Air Fryer with its dimensions (height, width, depth) clearly labeled.

9. WARRANTY AND SUPPORT

For warranty information, please refer to the documentation provided with your purchase. In case of technical issues or for customer support, please contact Profi Cook customer service through their official website or the retailer from whom you purchased the product.

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