

## Profi Cook PC-FR 1269 H

# Profi Cook PC-FR 1269 H Hot Air Fryer

Instruction Manual

## 1. IMPORTANT SAFETY INSTRUCTIONS

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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 operating the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electric shock, do not immerse cord, plugs, or the appliance 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.

## 2. PRODUCT OVERVIEW

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The Profi Cook PC-FR 1269 H is a high-performance hot air fryer designed for efficient and healthy cooking. It features a sleek stainless steel and black design with a user-friendly digital touch control panel.



**Figure 2.1:** Front view of the Profi Cook PC-FR 1269 H Hot Air Fryer, showcasing its digital display and stainless steel finish.



**Figure 2.2:** The non-stick cooking basket, shown here with french fries, highlights the appliance's ability to cook without added oil or fat, ensuring crispy results.



**Figure 2.3:** Illustration of the generous 8-liter capacity, capable of accommodating large portions like multiple chicken pieces, suitable for families.



**Figure 2.4:** The 360-degree air-flow technology ensures even cooking and crispiness from all sides, as demonstrated with a whole roasted chicken.

## Stufenlos regelbares Thermostat 80°C - 200°C



**Figure 2.5:** The continuously adjustable thermostat (80°C - 200°C) allows precise temperature control for various dishes, from crispy fries to juicy chicken.

## 7 Auto-Programme

Schnell und einfach zum perfekten Gericht



**Figure 2.6:** The digital control panel features 7 automatic programs for quick and easy preparation of various meals.



**Figure 2.7:** Product dimensions for placement and storage: approximately 39 cm (depth) x 29.4 cm (width) x 35.9 cm (height).

## 3. SETUP AND FIRST USE

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### 3.1 Unpacking

1. Carefully remove the air fryer and all packaging materials from the box.
2. Remove any stickers or labels from the appliance.
3. Check that all components are present and undamaged.

### 3.2 Cleaning Before First Use

1. Wipe the exterior of the air fryer with a damp cloth.
2. Wash the removable basket and pan with hot water, dish soap, and a non-abrasive sponge.
3. Rinse thoroughly and dry all parts completely before use.

### 3.3 Initial Burn-Off (Recommended)

It is recommended to perform an initial burn-off cycle to eliminate any manufacturing odors. This may require two cycles to fully dissipate the smell.

1. Place the empty basket and pan back into the air fryer.
2. Plug the appliance into a grounded electrical outlet.
3. Set the temperature to 200°C (390°F) and the timer to 15 minutes.
4. Allow the air fryer to run in a well-ventilated area (e.g., near an open window or on a balcony).
5. After the cycle, unplug the appliance and let it cool down completely.
6. Repeat the process if a residual odor persists.

## 4. OPERATING INSTRUCTIONS

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### 4.1 General Operation

1. Place the air fryer on a stable, level, and heat-resistant surface.
2. Pull out the frying basket from the appliance.

3. Place the food ingredients into the basket. Do not exceed the MAX fill line.
4. Slide the frying basket back into the air fryer. Ensure it clicks into place.
5. Plug the power cord into a grounded wall outlet. The display will illuminate.

## 4.2 Setting Time and Temperature

The PC-FR 1269 H features a digital touch control panel for precise adjustments.

- **Power On/Off:** Touch the power icon to turn the appliance on or off.
- **Temperature Adjustment:** Use the temperature up/down arrows (↑↓ next to °C) to set the desired cooking temperature between 80°C and 200°C.
- **Time Adjustment:** Use the time up/down arrows (↑↓ next to 'min') to set the desired cooking time.
- **Start/Pause:** Touch the play/pause icon to start or pause the cooking process.

## 4.3 Using Pre-set Programs

The air fryer comes with 7 pre-set programs for common dishes:

1. Touch the 'M' (Mode) button to cycle through the pre-set programs.
2. Each program has a default time and temperature setting optimized for specific food types.
3. The available programs include: Fries, Meat, Shrimp, Fish, Chicken, Vegetables, Bake, and Reheat.
4. Once a program is selected, you can still manually adjust the time and temperature if needed.
5. Press the start button to begin cooking.

## 4.4 Shaking Food

For some recipes, especially those with smaller ingredients like fries, it is recommended to shake the basket halfway through the cooking time to ensure even cooking and crispiness.

- Carefully pull out the basket by the handle. The air fryer will automatically pause.
- Gently shake the basket.
- Slide the basket back into the air fryer. The cooking process will resume automatically.

## 4.5 Finishing Cooking

When the cooking time is complete, the air fryer will beep and automatically shut off.

1. Carefully pull out the basket and place it on a heat-resistant surface.
2. Check if the food is cooked to your desired doneness. If not, slide the basket back in and set a few extra minutes.
3. Empty the food from the basket into a serving dish.
4. Unplug the appliance from the wall outlet after use.

## 5. MAINTENANCE AND CLEANING

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

### 5.1 Cleaning the Basket and Pan

The cooking basket and pan have a non-stick coating for easy food release.

- **Important:** The basket and pan are **NOT** dishwasher safe.
- After each use, allow the basket and pan to cool completely.
- Wash them with hot water, dish soap, and a non-abrasive sponge.
- For stubborn food residue, soak the basket and pan in hot water with some dish soap for about 10 minutes before

cleaning.

- Do not use metal utensils or abrasive cleaning materials, as they can damage the non-stick coating.

## 5.2 Cleaning the Interior

- Wipe the interior of the appliance with a damp cloth after it has cooled down.
- For any baked-on food, use a soft brush or sponge with mild soap.
- Do not immerse the main unit in water or any other liquid.

## 5.3 Cleaning the Exterior

- Wipe the exterior surface with a soft, damp cloth.
- Do not use harsh chemicals or abrasive cleaners.

## 5.4 Storage

- Ensure the air fryer is clean and completely dry before storing.
- Store the appliance in a cool, dry place.

## 6. TROUBLESHOOTING

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

| Problem                                           | Possible Cause                                                                     | Solution                                                                                                                                          |
|---------------------------------------------------|------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------|
| Air fryer does not turn on.                       | Appliance not plugged in; Power outlet malfunction; Basket not inserted correctly. | Ensure the power cord is securely plugged into a working outlet. Check if the basket is fully pushed into the unit.                               |
| Food is not cooked evenly.                        | Basket overloaded; Food not shaken during cooking; Incorrect temperature/time.     | Do not overload the basket. Shake smaller ingredients halfway through cooking. Adjust temperature and time as per recipe.                         |
| White smoke coming from the appliance.            | Grease residue from previous use; Fatty ingredients being cooked.                  | Clean the basket and pan thoroughly after each use. For fatty foods, place a piece of aluminum foil at the bottom of the pan to catch excess oil. |
| Appliance emits a burning smell during first use. | Manufacturing residue burning off.                                                 | This is normal for initial uses. Perform the initial burn-off cycles in a well-ventilated area until the smell dissipates.                        |

## 7. SPECIFICATIONS

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| Feature           | Specification |
|-------------------|---------------|
| Model Name        | PC-FR 1269 H  |
| Item Model Number | 501269        |
| Brand             | Profi Cook    |
| Wattage           | 1800 Watts    |

| Feature                        | Specification                                          |
|--------------------------------|--------------------------------------------------------|
| Capacity                       | 8 Liters                                               |
| Item Weight                    | 5.98 Kilograms (13.16 pounds)                          |
| Product Dimensions (D x W x H) | 15.71" x 11.57" x 14.13" (39.9 cm x 29.4 cm x 35.9 cm) |
| Material                       | Stainless Steel (Outer & Inner)                        |
| Control Method                 | Touch                                                  |
| Temperature Range              | 80°C - 200°C (176°F - 392°F)                           |
| Nonstick Coating               | Yes                                                    |
| Dishwasher Safe Parts          | No                                                     |

## 8. WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the warranty card included with your purchase or contact Profi Cook customer service directly. Keep your proof of purchase for any warranty claims.

For further assistance or technical inquiries, please visit the official Profi Cook website or contact their support channels.

### 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**