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› ProfiCook PC-FR 1286 H 6.5L Air Fryer User Manual

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ProfiCook PC-FR 1286 H 6.5L Air Fryer User Manual

Model: PC-FR 1286 H | Brand: Profi Cook

1. INTRODUCTION

Thank you for choosing the ProfiCook PC-FR 1286 H Air Fryer. This appliance is designed to prepare a variety of dishes using hot air circulation, offering a healthier alternative to traditional deep frying with minimal to no oil. Please read this manual carefully before operating the appliance to ensure safe and efficient use. Keep these instructions for future reference.



Image 1.1: The ProfiCook PC-FR 1286 H Air Fryer, showcasing its sleek design, digital control panel with preset icons, and the transparent viewing window.

2. IMPORTANT SAFETY INSTRUCTIONS

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

- Read all instructions before use.

- Do not immerse the appliance, cord, or plug in water or other liquids.
- Supervise children closely when the appliance is in use.
- Unplug from the outlet when not in use and before cleaning. Allow to cool before handling parts.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Do not use attachments not recommended by the appliance manufacturer.
- 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.
- Do not use the appliance for anything other than its intended use.
- Ensure the appliance is placed on a stable, heat-resistant surface.
- Maintain adequate clearance around the appliance for proper ventilation.
- The appliance features an automatic shut-off and overheating protection for safety.

3. PRODUCT COMPONENTS

Familiarize yourself with the main parts of your ProfiCook Air Fryer:

- **Main Unit:** Houses the heating element and fan.
- **Control Panel:** Multi-color graphic display with Easy Select and Sensor Touch for operation.
- **Frying Basket/Drawer:** Non-stick coated, removable for food placement and cleaning.
- **Cool Touch Handle:** For safe handling of the frying basket.
- **Viewing Window:** Thermally insulated window to monitor cooking progress without opening the drawer.
- **Illuminated Cooking Space:** Internal light for clear visibility through the viewing window.

DÉCOUVRE LES AVANTAGES



**RÉCIPIENT À
REVÊTEMENT
ANTIADHÉSIF**

**70% ÉCONOME EN ÉNERGIE
PAR RAPPORT À UN FOUR
DE CLASSE ÉNERGÉTIQUE A***

1700 W

*Comparaison basée sur le temps de cuisson recommandé pour les frites en utilisant la fonction de friture à air chaud par rapport à un four de classe d'efficacité énergétique A.

Image 3.1: Key features of the air fryer, including the non-stick basket, energy efficiency, and 1700W power.

4. SETUP AND FIRST USE

Before using your air fryer for the first time, follow these steps:

1. **Unpack:** Remove all packaging materials and stickers from the appliance.
2. **Clean:** Wash the frying basket and any removable accessories with hot water, dish soap, and a non-abrasive sponge. Rinse thoroughly and dry completely. Wipe the interior and exterior of the main unit with a damp cloth.
3. **Placement:** Place the air fryer on a stable, level, and heat-resistant surface, ensuring at least 10 cm of clear space around the back and sides for proper ventilation.
4. **Initial Run (Burn-in):** For the first use, it is recommended to run the appliance empty for approximately 15 minutes to eliminate any manufacturing odors. Set the temperature to 180°C (356°F) and the timer for 15 minutes. A slight odor may be present during this process; this is normal. Ensure the area is well-ventilated.
5. **Cool Down:** After the initial run, allow the appliance to cool down completely before proceeding with cooking.

5. OPERATING INSTRUCTIONS

5.1 Control Panel Overview

The air fryer features a multi-color graphic display with Easy Select and Sensor Touch controls for intuitive operation.



Image 5.1: The digital control panel showing various preset cooking functions and touch controls for time and temperature adjustment.

5.2 Cooking Modes and Programs

The appliance offers 9 automatic programs for common dishes, as well as manual settings:

- **Preset Programs:** Select from icons for dishes like fries, chicken wings, chicken, steak, fish, pizza, pastries, vegetables, and potatoes. Each program has a pre-set time and temperature.
- **Defrost/Keep Warm Function:** A variable function to gently defrost food or keep cooked food warm.
- **Manual Mode:** Allows individual adjustment of cooking duration and temperature.

5.3 Manual Operation (Time and Temperature Adjustment)

1. **Power On:** Plug the appliance into a grounded wall outlet. The display will illuminate.
2. **Place Food:** Pull out the frying basket using the Cool Touch handle. Place your ingredients into the basket. Do not overfill.
3. **Select Mode:** Choose a preset program by touching its icon, or select manual mode.
4. **Adjust Settings:** In manual mode, use the temperature and time adjustment buttons (usually '+' and '-') to set your desired cooking parameters. The thermostat is continuously adjustable from 50°C to 200°C.
5. **Start Cooking:** Press the start button to begin the cooking process.
6. **Monitor Progress:** Use the thermally insulated viewing window and the illuminated cooking space to check on your food without interrupting the cooking cycle.
7. **Shake/Turn (Optional):** For even cooking, some foods may require shaking or turning halfway through the cooking time. Carefully pull out the basket, shake/turn, and reinsert. The appliance will resume cooking.
8. **End of Cooking:** The appliance will automatically shut off when the timer reaches zero. A signal may sound.
9. **Remove Food:** Carefully pull out the frying basket and transfer the cooked food to a plate.



Image 5.2: The air fryer's illuminated interior and viewing window, demonstrating the ability to monitor food during cooking, along with the adjustable temperature range.

6. COOKING TIPS

- **Preheating:** For best results, preheat the air fryer for 3-5 minutes before adding food.
- **Oil Usage:** While designed for oil-free cooking, a small amount of oil (1-2 teaspoons) can be added to some foods for extra crispiness. Toss food with oil before placing it in the basket.
- **Do Not Overfill:** Overfilling the basket can prevent even cooking. Cook in smaller batches if necessary.
- **Shake/Flip:** For items like fries or chicken wings, shaking the basket or flipping the food halfway through cooking ensures even browning.
- **Cooking Times:** Cooking times may vary based on food type, quantity, and desired crispiness. Adjust as needed.
- **Frozen Foods:** Many frozen foods can be cooked directly in the air fryer. Refer to package instructions for recommended temperatures and times, or use a preset program.



Image 6.1: The air fryer in use, demonstrating its capability to cook various foods like fries and chicken without added oil, promoting healthier meals.

7. CLEANING AND MAINTENANCE

Regular cleaning ensures optimal performance and extends the life of your appliance.

- **Unplug and Cool:** Always unplug the air fryer and allow it to cool completely before cleaning.
- **Clean Basket and Accessories:** The non-stick coated frying basket and any removable accessories can be washed in hot soapy water with a non-abrasive sponge. They may also be dishwasher safe (check product specifications for confirmation).
- **Clean Interior:** Wipe the interior of the appliance with a damp cloth. For stubborn residue, use a mild detergent. Avoid abrasive cleaners or metal scouring pads.
- **Clean Exterior:** Wipe the exterior with a damp cloth. Do not use harsh chemicals or abrasive materials.
- **Heating Element:** Gently clean the heating element with a cleaning brush to remove any food residue.
- **Dry Thoroughly:** Ensure all parts are completely dry before reassembling or storing the appliance.

7.1 Storage

Store the air fryer in a cool, dry place. Ensure the power cord is neatly wrapped and secured to prevent damage.

8. TROUBLESHOOTING GUIDE

If you encounter issues with your air fryer, consult the table below for common problems and solutions.

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outlet malfunction; frying basket not fully inserted.	Check power plug and outlet; ensure frying basket is pushed in completely until it clicks.
Food is not cooked evenly.	Basket is overfilled; food not shaken/flipped.	Cook in smaller batches; shake or flip food halfway through cooking.
White smoke coming from appliance.	Grease residue from previous use; fatty ingredients.	Clean the basket and interior thoroughly; remove excess fat from ingredients.
Food is not crispy.	Too much moisture in food; not enough oil (if desired); temperature too low.	Pat food dry before cooking; lightly brush with oil; increase temperature or cooking time.

9. TECHNICAL SPECIFICATIONS

Detailed specifications for the ProfiCook PC-FR 1286 H Air Fryer:

Feature	Specification
Brand	Profi Cook
Model Number	PC-FR 1286 H
Color	Steel
Capacity	6.5 Liters

Feature	Specification
Power	1700 Watts
Voltage	220-240 V, 50-60 Hz
Material	Stainless Steel
Product Dimensions (L x W x H)	37 x 27.2 x 33.8 cm
Item Weight	4.82 Kilograms
Temperature Range	50 °C - 200 °C (Continuously adjustable)
Special Features	Programmable, Automatic Shut-off, Overheating Protection, Thermally Insulated Viewing Window, Illuminated Cooking Space, Cool Touch Handle, Non-stick Coated Basket, 9 Automatic Programs, Defrost/Keep Warm Function



Image 9.1: Visual representation of the air fryer's dimensions, weight, and capacity.

10. WARRANTY AND CUSTOMER SUPPORT

The ProfiCook PC-FR 1286 H Air Fryer comes with a standard manufacturer's warranty. Please refer to the warranty card included in your product packaging for specific terms and conditions, including the duration and coverage.

For technical assistance, spare parts, or warranty claims, please contact Profi Cook customer support. Contact information can typically be found on the manufacturer's website or on the product packaging.

- **Spare Parts Availability:** 2 Years (as per product information).

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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