

Manuals+

[Q & A](#) | [Deep Search](#) | [Upload](#)

[manuals.plus](#) /

› [ProfiCook](#) /

› [ProfiCook PC-FR 1287 H Dual Chamber Air Fryer Instruction Manual](#)

ProfiCook PC-FR 1287 H

ProfiCook PC-FR 1287 H Dual Chamber Air Fryer Instruction Manual

Model: PC-FR 1287 H

[Introduction](#) [Safety Instructions](#) [Components](#) [Setup](#) [Operation](#) [Cooking](#)
[Programs](#) [Maintenance](#) [Troubleshooting](#) [Specifications](#) [Warranty & Support](#)

1. INTRODUCTION

Welcome to the ProfiCook PC-FR 1287 H Dual Chamber Air Fryer instruction manual. This appliance is designed to provide a healthy, efficient, and delicious way to prepare your favorite meals with hot air, requiring little to no oil or fat. Featuring two independent cooking zones and a total capacity of 8 liters (2 x 4 liters), it offers maximum flexibility for cooking multiple dishes simultaneously without flavor mixing. The intuitive multicolor graphic display and touch sensor controls ensure a smooth cooking experience. Please read this manual thoroughly before first use to ensure safe operation and optimal performance.

2. IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury. Please read all instructions carefully.

- Always ensure the appliance is unplugged from the power outlet before assembly, disassembly, or cleaning.
- Do not immerse the appliance, cord, or plug in water or any other liquid.
- Keep the appliance and its cord out of reach of children. Close supervision is necessary when any appliance is used by or near children.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Contact customer support for examination, repair, or adjustment.
- Do not use accessories not recommended by the appliance manufacturer, as this may cause injuries.
- Do not use outdoors.
- Do not let the cord hang over the edge of a 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 the plug to the appliance first, then plug the cord into the wall outlet. To disconnect, turn any control to 'off', then remove the plug from the wall outlet.
- Do not use the appliance for anything other than its intended use.

- Ensure adequate ventilation around the appliance during use.
- Surfaces may become hot during use. Do not touch hot surfaces. Use handles or knobs.
- The appliance features an automatic shut-off function for safety.

3. PRODUCT COMPONENTS

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

- **Main Unit:** Houses the heating elements and control panel.
- **Control Panel:** Multicolor graphic display with touch sensor for program selection, time, and temperature adjustments.
- **Frying Baskets (2x):** Separate 4.0-liter capacity baskets for cooking different foods.
- **Non-stick Trays (2x):** Removable trays for easy cleaning and food placement within the baskets.
- **Cool Touch Handles:** For safe handling of the frying baskets.



Image: The ProfiCook PC-FR 1287 H Dual Chamber Air Fryer in operation, highlighting its oil-free frying capability through hot air circulation.

EINZEL- & KOMBI-BETRIEB MÖGLICH



2 separate Frittier-Behälter à 4,0 L Kapazität



Image: A view of the air fryer demonstrating its two separate 4-liter frying baskets, emphasizing the dual cooking zones.

4. SETUP AND FIRST USE

- Unpacking:** Carefully remove all packaging materials and promotional labels from the air fryer.
- Cleaning:** Before first use, clean the frying baskets and non-stick trays with warm soapy water. Wipe the main unit with a damp cloth. Ensure all parts are completely dry before use.
- Placement:** Place the air fryer on a stable, heat-resistant surface, away from walls and other appliances to allow for proper air circulation. Ensure there is at least 10 cm of free space on all sides.
- Power Connection:** Plug the power cord into a grounded wall outlet (220-240V, 50-60Hz).
- Initial Run (Optional):** For the first use, it is recommended to run the air fryer empty for about 10-15 minutes at 180°C to burn off any manufacturing residues. A slight odor may be present, which is normal. Allow the unit to cool down completely afterward.

5. OPERATING INSTRUCTIONS

The ProfiCook PC-FR 1287 H features an intuitive multicolor graphic display and touch sensor controls for easy operation.

5.1. Basic Operation

- Power On:** Plug in the appliance. The display will illuminate.
- Basket Preparation:** Place the non-stick tray into the frying basket. Add your food to the basket. Do not overfill.
- Insert Baskets:** Slide the prepared baskets firmly into the main unit.
- Select Cooking Zone:** The display shows 'LEFT' and 'RIGHT' zones. You can operate them individually or simultaneously.
- Set Time and Temperature:** Use the 'TEMP' and 'TIME' buttons along with the '+' and '-' controls to adjust settings for each zone. The temperature can be set from 50°C to 390°C.
- Start Cooking:** Press the 'START' button to begin the cooking process.
- Automatic Shut-off:** The air fryer will automatically shut off when the set cooking time is complete.

5.2. Dual Zone Cooking

The dual chamber design allows for cooking two different dishes at the same time with independent settings or synchronized cooking.

- Independent Operation:** Set different times and temperatures for the LEFT and RIGHT baskets to cook different foods simultaneously.
- Synchronized Frying (Match Cook):** Use the 'Match Cook' function (if available on your model) to easily apply the same settings to both baskets, ensuring both finish cooking at the same time.



Image: The multicolor graphic display and touch sensor control panel, showing various cooking program options and manual time/temperature adjustments.



Frittieren durch
Heißluftzirkulation

ÖL- UND FETTFREIES FRITTIEREN

mit 360° Air-Flow-Technologie

Image: Illustration of the two independent cooking zones, highlighting the benefit of cooking different foods without flavor transfer.

6. COOKING PROGRAMS AND FUNCTIONS

The air fryer comes with 9 automatic programs and additional functions for versatile cooking.

6.1. Automatic Programs

Select from the following pre-set programs for common dishes:

- French Fries
- Chicken Wings
- Chicken
- Fish
- Steak
- Pizza
- Cake

- Vegetables
- Potato

6.2. Special Functions

- **Defrost Function:** A variable defrost setting to prepare frozen foods for cooking.
- **Keep Warm Function:** Maintains the temperature of your cooked food until ready to serve.
- **Individual Time/Temperature Setting:** Allows for precise manual control over cooking parameters.



Image: The air fryer's display showcasing the 9 automatic programs and icons for defrost and keep warm functions.

7. MAINTENANCE AND CLEANING

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

1. **Unplug and Cool Down:** Always unplug the appliance and allow it to cool down completely before cleaning.
2. **Clean Baskets and Trays:** The frying baskets and non-stick trays are dishwasher safe or can be washed by hand with warm soapy water and a non-abrasive sponge. Ensure they are thoroughly dry before reinserting.

- Clean Exterior:** Wipe the exterior of the air fryer with a damp cloth. Do not use harsh abrasive cleaners or scouring pads.
- Clean Interior:** If necessary, wipe the interior of the appliance with a damp cloth. Do not immerse the main unit in water.
- Storage:** Store the cleaned and dried air fryer in a cool, dry place.



Image: The removable non-stick baskets and trays, designed for easy cleaning and maintenance.

8. TROUBLESHOOTING

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

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.

Problem	Possible Cause	Solution
Food is not cooked evenly.	Baskets overloaded; food not shaken/flipped; incorrect temperature/time.	Do not overload baskets. Shake or flip food halfway through cooking. Adjust temperature and time as needed.
White smoke coming from the appliance.	Grease residue from previous use; fatty food being cooked.	Clean the baskets and trays thoroughly after each use. For fatty foods, this is normal; ensure proper ventilation.
Food is not crispy.	Too much moisture in food; baskets overloaded; insufficient cooking time.	Pat food dry before cooking. Do not overload baskets. Increase cooking time or temperature slightly.

For issues not listed here, please contact ProfiCook customer support.

9. TECHNICAL SPECIFICATIONS

- **Brand:** ProfiCook
- **Model Number:** 501287 (PC-FR 1287 H)
- **Color:** Black
- **Capacity:** 8 Liters (2 x 4.0 Liters)
- **Power / Wattage:** 2200 W
- **Voltage:** 220-240 V
- **Frequency:** 50-60 Hz
- **Material:** Plastic
- **Product Dimensions (D x W x H):** 30 x 39 x 31 cm
- **Item Weight:** 7.32 kg
- **Special Features:** Dual Zone, Multicolor Graphic Display, Sensor Touch Control, 9 Automatic Programs, Variable Defrost Function, Keep Warm Function, Individual Time/Temperature Setting, Automatic Shut-off, Non-stick Trays, Cool Touch Handles.
- **Recommended Uses:** Frying, Baking, Roasting, Grilling (e.g., bread, fries, chicken, fish, vegetables).

ANTIHAFTBESCHICHTETE BEHÄLTER



*Vergleich auf Grundlage der empfohlenen Garzeit für Pommes bei Verwendung der Heißluftfrittieren-Funktion im Vergleich zu einem Backofen der Energieeffizienzklasse A

Image: Detailed diagram showing the dimensions (30x39x31 cm), power (2200W), and cable length of the air fryer.

10. WARRANTY AND SUPPORT

ProfiCook products are manufactured to high-quality standards. For information regarding the warranty period and conditions, please refer to the warranty card included with your purchase or the retailer's terms and conditions. Keep your proof of purchase for any warranty claims.

For technical support, spare parts, or service inquiries, please contact your local ProfiCook service center or the retailer from whom you purchased the appliance. Contact information can typically be found on the manufacturer's official website or in your purchase documentation.