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› [Cecotec Cecofry&Grill Smokin'Prime 11000 Air Fryer and Grill with Integrated Smoker - User Manual](#)

Cecotec A01_EU01_101139

Cecotec Cecofry&Grill Smokin'Prime 11000 User Manual

Model: A01_EU01_101139

1. Introduction

The Cecotec Cecofry&Grill Smokin'Prime 11000 is a versatile kitchen appliance designed for air frying, grilling, and smoking. With an 11-liter capacity and 2800W power, it offers efficient cooking for various dishes. Its innovative design includes four heating elements for even heat distribution, a mobile dividing wall for flexible cooking zones, and integrated smoking functionality. This manual provides essential information for safe and effective use of your appliance.



Image: The Cecotec Cecofry&Grill Smokin'Prime 11000, a multi-functional kitchen appliance.

2. Safety Instructions

Please read all safety instructions carefully before using the appliance to prevent injury or damage.

- Ensure the appliance is placed on a stable, heat-resistant surface, away from walls and other appliances to allow for proper ventilation.
- Do not immerse the main unit, cord, or plug in water or any other liquid.
- Keep children and pets away from the appliance during operation.
- Do not touch hot surfaces. Use oven mitts or handles.
- Unplug the appliance from the power outlet when not in use and before cleaning.
- Do not operate the appliance if the cord or plug is damaged, or if the appliance malfunctions. Contact customer support.
- Only use accessories recommended by the manufacturer.
- Exercise extreme caution when moving an appliance containing hot oil or other hot liquids.

3. Product Overview

The Cecofry&Grill Smokin'Prime 11000 combines multiple cooking functions in one unit. Key components include:

- **Main Unit:** Houses the heating elements, fan, and control panel.
- **Cooking Baskets:** Two independent baskets, each with 5.5L capacity, totaling 11L.
- **Mobile Dividing Wall:** Allows conversion from two 5.5L baskets to a single 11L cooking zone.
- **Grillin' Style Plate:** A specialized plate for grilling meats and achieving perfect marks.
- **Smoker Compartment:** Integrated section for wood chips or pellets to add authentic smoky flavor.
- **Digital Touch Control Panel:** For setting temperature, time, and selecting cooking programs.



Image: The appliance positioned in a kitchen, surrounded by various prepared dishes, showcasing its versatility.

4. Setup

Before first use, follow these steps:

1. Unpack the appliance and all accessories. Remove any packaging materials, stickers, or labels.
2. Wipe the exterior of the appliance with a damp cloth.
3. Wash the cooking baskets, Grillin' Style plate, and dividing wall with warm, soapy water. Rinse thoroughly and dry

completely.

4. Place the appliance on a stable, level, and heat-resistant surface. Ensure adequate space around the unit for air circulation.
5. Plug the power cord into a grounded electrical outlet.
6. Perform an initial run: Operate the appliance for 10-15 minutes at 180°C (350°F) without food to burn off any manufacturing residues. A slight odor may be present; this is normal.

5. Operating Instructions

The Cecofry&Grill Smokin'Prime 11000 offers multiple cooking modes and flexible basket configurations.

5.1 Air Frying

1. Place food in the cooking basket(s). For best results, do not overcrowd.
2. Insert the basket(s) into the appliance.
3. Select the desired temperature and cooking time using the digital touch panel. Pre-set programs are available for common foods.
4. Press the start button. The appliance will begin cooking.
5. Shake the basket(s) halfway through cooking for even crisping, if necessary.

5.2 Grilling

1. Place the Grillin' Style plate in the basket.
2. Preheat the appliance with the Grillin' Style plate inside.
3. Carefully place food (e.g., steaks, vegetables) onto the hot Grillin' Style plate.
4. Select the grill function or set the temperature and time manually.

5.3 Smoking

1. Add a small amount of wood chips or pellets to the integrated smoker compartment. Do not overfill.
2. Place food in the cooking basket(s) or on the Grillin' Style plate.
3. Select the smoking function or combine with air frying/grilling as desired.



Image: An internal view illustrating the smoking process with wood chips and the grilling plate.



Image: The interior of the appliance showing the top and bottom heating elements in operation.

5.4 Dual Zone Functions (Sync & Match)

The appliance features two independent cooking zones that can be used simultaneously.

- **Sync Function:** Allows different foods to be cooked in each basket with different settings (temperature and time), ensuring both finish cooking at the same time.
- **Match Function:** Applies the same temperature and time settings to both baskets, ideal for cooking larger quantities of the same food.



Image: The appliance demonstrating dual-zone cooking with vegetables in one basket and meat in the other.



Image: A hand selecting a cooking program on the appliance's digital touch screen.

6. Cooking Guide

Cooking times and temperatures are approximate and may vary based on food quantity, size, and desired crispness. Always ensure food is cooked to a safe internal temperature.

Food Item	Recommended Mode	Temperature	Time
French Fries (frozen)	Air Fry	200°C (390°F)	15-25 min
Chicken Wings	Air Fry	180°C (350°F)	20-30 min
Steak	Grill	200°C (390°F)	8-15 min
Vegetables (mixed)	Air Fry / Grill	170°C (340°F)	10-20 min
Pizza	Air Fry / Bake	180°C (350°F)	10-18 min



Image: Visual guide for cooking steak at 200°C for 10 minutes and vegetables at 170°C for 20 minutes.

7. Maintenance and Cleaning

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

1. Always unplug the appliance and allow it to cool completely before cleaning.
2. Wash the cooking baskets, Grillin' Style plate, and dividing wall with warm, soapy water and a non-abrasive sponge. These parts are generally dishwasher safe, but hand washing is recommended for longevity.
3. Wipe the exterior of the appliance with a damp cloth. Do not use harsh chemicals or abrasive cleaners.
4. Clean the interior of the appliance, including the heating elements, with a damp cloth. For stubborn residue, use a soft brush.
5. Ensure all parts are completely dry before reassembling and storing the appliance.

8. Troubleshooting

Refer to this section for common issues and their solutions.

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outlet malfunction; appliance fault.	Check power cord connection; try a different outlet; contact customer support.
Food is not cooked evenly.	Basket overcrowded; food not shaken/turned.	Reduce food quantity; shake or turn food halfway through cooking.
White smoke coming from appliance.	Grease residue from previous use; high-fat food.	Clean baskets and interior thoroughly; drain excess fat from food.
Smoker not producing enough smoke.	Insufficient wood chips; wood chips too wet.	Add more dry wood chips; ensure smoker compartment is clean.

9. Technical Specifications

Feature	Specification
Brand	Cecotec

Feature	Specification
Model Number	A01_EU01_101139
Color	Negro (Black)
Capacity	10 Liters (Total)
Power	2800 Watts
Voltage	2800 Volts (Note: This likely refers to power, not voltage. Standard voltage is typically 220-240V in Europe.)
Material	Stainless Steel
Special Features	Dual Zone Functions (Sync & Match), Integrated Smoker
Product Weight	7.53 kg
Product Dimensions (L x W x H)	31.5 x 40.5 x 43 cm
Recommended Uses	Frying, Grilling, Baking, Dehydrating

10. Warranty and Support


Cecotec products are manufactured to high-quality standards. For warranty information, technical support, or service requests, please refer to the warranty card included with your purchase or visit the official Cecotec website. Keep your proof of purchase for warranty claims.






You can find more information and contact details on the official Cecotec store page:[Cecotec Official Store](#)



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	<p>Cecofry Flip&Grill 4500 Air Fryer Instruction Manual</p> <p>Comprehensive user manual for the Cecotec Cecofry Flip&Grill 4500 Air Fryer, covering safety instructions, operation, cleaning, troubleshooting, and technical specifications.</p>
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