

Cecotec Pizza&Fry 7000

Cecotec Pizza&Fry 7000 Electric Pizza Oven User Manual

Model: Pizza&Fry 7000 (A01_EU01_109091)

1. INTRODUCTION AND SAFETY INFORMATION

Thank you for purchasing the Cecotec Pizza&Fry 7000 Electric Pizza Oven. This manual provides essential instructions for safe operation, maintenance, and troubleshooting. Please read it thoroughly before first use and keep it for future reference.

Important Safety Instructions

- Always ensure the appliance is placed on a stable, heat-resistant surface, away from walls and flammable materials.
- Do not immerse the appliance, cord, or plug in water or any other liquid.
- Keep children and pets away from the appliance during operation.
- Always 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 or has been damaged in any way.
- Use oven mitts when handling hot parts, especially the pizza stone and cooking drawer.
- Ensure proper ventilation around the appliance during use.
- The appliance features overheating protection and automatic shut-off when the outer pot is removed for maximum safety.

2. PRODUCT OVERVIEW

Components

- Cecotec Pizza&Fry 7000 Electric Pizza Oven
- Removable Cooking Drawer with Basket
- Pizza Stone
- Instruction Manual

Key Features

- **Capacity:** 7-liter electric oven, suitable for pizzas up to 13 inches.
- **Power:** 2200W total (1350W upper heating element, 900W lower heating element) for rapid and uniform heating.
- **Control:** Digital touchscreen with intelligent control.
- **Programs:** 8 pre-set air fryer programs and 2 dedicated pizza programs (Frozen Pizza, Fresh Pizza).
- **Temperature Range:** Adjustable thermostat from 40°C to 230°C.
- **Cooking:** Included pizza stone for authentic and crispy results, dynamic airflow for enveloping heat.
- **Safety:** Overheating protection and automatic shut-off when the cooking drawer is removed.
- **Visibility:** Transparent viewing window to monitor cooking progress.



This image displays the Cecotec Pizza&Fry 7000 electric pizza oven from a three-quarter angle, with its cooking drawer partially open, showcasing the internal basket. The digital control panel is visible above the drawer.

3. SETUP AND FIRST USE

3.1 Unpacking

- Carefully remove the appliance and all accessories from the packaging.
- Remove any protective films, stickers, or packaging materials from the appliance.
- Retain the original packaging for future storage or transport.

3.2 Placement

- Place the oven on a flat, stable, and heat-resistant surface.
- Ensure there is adequate space (at least 10 cm) around the appliance for proper ventilation.

- Do not place the oven near heat sources, flammable materials, or under wall cabinets that are not heat-resistant.

3.3 Initial Cleaning

- Wipe the exterior of the oven with a damp cloth.
- Wash the cooking drawer, basket, and pizza stone with warm, soapy water. Rinse thoroughly and dry completely.
- Do not use abrasive cleaners or scouring pads.

3.4 First Use (Burn-off Cycle)

- After cleaning, insert the empty cooking drawer and pizza stone into the oven.
- Plug the appliance into a grounded power outlet.
- Turn on the oven and set it to the highest temperature (230°C) for approximately 10-15 minutes.
- This process helps to burn off any manufacturing residues and odors. A slight smoke or odor is normal during this initial use. Ensure the area is well-ventilated.
- Allow the oven to cool completely before its first actual cooking use.

4. OPERATING INSTRUCTIONS

4.1 Control Panel Overview



A direct front view of the Cecotec Pizza&Fry 7000 electric pizza oven, highlighting the sleek digital touchscreen control panel with various cooking icons, temperature, and time display.

The Cecotec Pizza&Fry 7000 features an intuitive digital touchscreen control panel. Icons represent different functions and pre-set programs. The display shows temperature and time settings.



A close-up image of a hand touching the digital control panel of the Cecotec Pizza&Fry 7000 electric pizza oven, demonstrating the interactive touchscreen interface for setting cooking parameters.

4.2 Basic Operation

1. **Power On:** Plug the oven into a suitable power outlet. The display will illuminate.
2. **Select Program:** Use the program icons on the touchscreen to select your desired cooking mode. There are 8 air fryer programs and 2 pizza programs (Frozen Pizza, Fresh Pizza).
3. **Adjust Temperature/Time:** After selecting a program, you can typically adjust the temperature (40-230°C) and cooking time using the '+' and '-' buttons.
4. **Preheating:** For best results, preheat the oven with the pizza stone inside before adding food, especially for pizzas.
5. **Insert Food:** Carefully pull out the cooking drawer. Place your food (e.g., pizza on the pizza stone) into the basket. Push the drawer back in until it clicks securely.
6. **Start Cooking:** Press the Start/Pause button to begin the cooking cycle.
7. **Monitor Cooking:** Use the transparent viewing window to monitor your food without opening the drawer.
8. **Remove Food:** Once cooking is complete, the oven will beep. Carefully pull out the drawer using oven mitts and remove your food.

9. **Power Off:** Unplug the appliance when not in use.



A user is shown carefully pulling out the cooking drawer of the Cecotec Pizza&Fry 7000 electric pizza oven, revealing a perfectly cooked pizza on the pizza stone inside. This demonstrates the easy access to food.



This image provides a close-up view of a pizza cooking inside the Cecotec Pizza&Fry 7000 electric pizza oven, seen through the front viewing window. The glowing heating elements are visible, indicating active cooking.



A top-down view of the Cecotec Pizza&Fry 7000 electric pizza oven, showing two steaks cooking inside, visible through the transparent top window. This illustrates the oven's versatility beyond just pizza.

5. CLEANING AND MAINTENANCE

5.1 Cleaning

- Always unplug the oven and allow it to cool completely before cleaning.
- **Exterior:** Wipe the exterior with a soft, damp cloth. Do not use abrasive cleaners or harsh chemicals.
- **Cooking Drawer and Basket:** Remove the drawer and basket. Wash them with warm, soapy water. For stubborn food residue, soak them before cleaning. Rinse and dry thoroughly. These parts may be dishwasher safe, refer to specific product details if available.
- **Pizza Stone:** Allow the pizza stone to cool completely. Scrape off any baked-on food residue with a plastic scraper. For best results, avoid using soap on the pizza stone as it can absorb flavors. Rinse with warm water and air dry completely. Do not put a hot pizza stone directly into cold water as it may crack.
- **Interior:** Gently wipe the interior surfaces with a damp cloth. Avoid getting water into electrical components.

5.2 Storage

- Ensure the oven is clean and completely dry before storing.
- Store the appliance in a cool, dry place, away from direct sunlight and moisture.
- If storing for an extended period, it is recommended to use the original packaging.

6. TROUBLESHOOTING

If you encounter any issues with your Cecotec Pizza&Fry 7000, please refer to the table below for 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. Test the outlet with another appliance. If the problem persists, contact customer support.
Food is not cooking evenly.	Overcrowding the basket; incorrect temperature/time settings.	Avoid overcrowding the cooking basket to allow for proper air circulation. Adjust temperature and time settings as needed for your specific food item. Ensure the drawer is fully closed.
Oven produces smoke during operation.	Food residue inside; excessive oil/fat; first use burn-off.	For first use, this is normal (see Section 3.4). For subsequent uses, ensure the oven and accessories are clean. Avoid using excessive oil. If smoke is persistent or heavy, unplug and contact support.
Cooking drawer does not close properly.	Obstruction; drawer not aligned.	Check for any food particles or objects obstructing the drawer. Ensure the drawer is correctly aligned with the tracks before pushing it in.

7. TECHNICAL SPECIFICATIONS

Feature	Specification
Brand	Cecotec
Model	Pizza&Fry 7000 (A01_EU01_109091)
Color	Black
Power	2200W (1350W Upper, 900W Lower)
Voltage	240 Volt
Capacity	7 Liters, for 13-inch pizzas
Temperature Range	40°C - 230°C

Feature	Specification
Product Dimensions (L x W x H)	47.2 x 41 x 24.4 cm
Item Weight	9.6 kg
Special Features	Auto Cook Menu, Adjustable Thermostat, Overheating Protection, Automatic Shut-off
Included Components	Electric Pizza Oven, Pizza Stone, Instruction Manual

8. WARRANTY AND CUSTOMER SUPPORT



Warranty Information

This product is covered by the standard manufacturer's warranty, as per local consumer protection laws. Please retain your proof of purchase for any warranty claims. The warranty typically covers defects in materials and workmanship under normal use.

Customer Support

For technical assistance, spare parts, or any questions regarding your Cecotec Pizza&Fry 7000 Electric Pizza Oven, please contact Cecotec customer support. Refer to the official Cecotec website or your purchase documentation for contact details specific to your region.

Related Documents - Pizza&Fry 7000

	<p>Cecotec PIZZA&CO 500 MAX Multifunctional Pizza Oven Manual</p> <p>User manual for the Cecotec PIZZA&CO 500 MAX multifunctional pizza oven, providing safety instructions, operation guidelines, cleaning and maintenance tips, and troubleshooting.</p>
	<p>Cecotec Ready Warm 7000 Quartz Bath: User Manual & Technical Specifications</p> <p>Comprehensive user manual and technical specifications for the Cecotec Ready Warm 7000 Quartz Bath, a 1200W quartz heater. Includes safety instructions, operation guide, cleaning, maintenance, warranty information, and detailed technical data.</p>



[Cecotec Thermosense 270 Steel Kettle: User Manual, Safety, and Specifications](#)

Detailed user manual for the Cecotec Thermosense 270 Steel Kettle. Includes safety instructions, operation guide, cleaning and maintenance tips, technical specifications, and warranty information.



[Cecotec ReadyWarm Oil-Filled Radiators: Efficient and Versatile Heating Solutions](#)

Explore the Cecotec ReadyWarm range of oil-filled radiators, designed for efficient, quiet, and comfortable heating. Featuring advanced technologies like WarmSpace and 360° heating, these radiators offer customizable temperature control and easy mobility for any room.



[Manual de Usuario Motocicleta Eléctrica Cecotec Halo](#)

Guía completa para la motocicleta eléctrica Cecotec Halo. Aprenda sobre su funcionamiento, seguridad, mantenimiento y especificaciones técnicas para un uso óptimo y seguro.



[Bolero DressCode Washing Machine Manuals](#)

Instruction manual for the Bolero DressCode 6000, 7000, and 8000 washing machines by Cecotec. Includes safety instructions, operation, cleaning, maintenance, and troubleshooting.