

cecotec

BAKE&FRY 2500 TOUCH BAKE&FRY 2500 TOUCH WHITE

Horno freidora de aire caliente, con convección, 25 litros de capacidad y 1800 W de potencia. / Hot air fryer/oven, with convection, 25-L capacity and 1800 W.



Manual de instrucciones
Instruction manual
Manuel d'instructions
Bedienungsanleitung
Manuale di istruzioni
Manual de instruções
Handleiding
Instrukcja obsługi
Návod k použití

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SAFETY INSTRUCTIONS

Read these instructions thoroughly before using the appliance. Keep this instruction manual for future reference or new users.

- When using electrical appliances, basic precautions must always be followed to reduce the risk of fire, electrical shock, and injury.
- Make sure the voltage of your mains supply matches the voltage requirements specified in the rating label of the appliance.

- Unplug the appliance from the mains supply before cleaning or maintenance task, or when not in use. Allow it to cool down completely before attaching or removing parts, and before cleaning the appliance.
- Do not touch hot surfaces without using heat-protective gloves.
- To avoid burns, use extreme caution when removing hot accessories or disposing of hot grease.
- Do not immerse the cord, plug, or any non-removable part of the product in water or any other liquid. Do not expose the electrical connections to water.
- Use the device only for the purposes described in this instruction manual, any other use is not recommended by Cecotec and could have a detrimental effect on the lifespan of the appliance and/or the safety of the user.
- Do not use the appliance if its cord, plug, or housing is damaged, nor after it malfunctions or has been dropped or damaged in any way. If the cord is damaged, it must be replaced by the official Technical Support Service of Cecotec in order to avoid any type of danger.
- Do not use the appliance for other than intended use.
- Place the fryer on an even, heat-resistant surface.
- This product is designed only for household use.
- Do not try to repair the device by yourself.
- Always unplug the appliance after each use.
- To avoid potential injury, do not use accessories or attachments not recommended by Cecotec.
- Do not operate outdoors.
- Do not twist, bend, strain, or damage the power cord in any way. Protect it from sharp edges and heat sources. Do not let it touch hot surfaces. Do not let the cord hang over the edge of the working surface or countertop.



- The appliance must not be used in potentially dangerous locations, such as flammable, explosive, chemical-laden, or wet atmospheres, nor near flammable materials.
- Place the fryer on an even, heat-resistant surface. Do not place the device near heat sources, places with high humidity levels, or combustible materials.
- Extreme caution should be exercised when using containers made of materials other than metal or glass in the unit.
- Do not store any materials other than manufacturer's recommended accessories in this appliance when not in use.
- Do not place any of the following materials in this appliance: cardboard, plastic, paper, or anything similar.
- Do not cover the crumb-collecting tray or any part of the device with metal foil. This will cause overheating of the unit.
- Over-sized foods, metal foil packages or utensils must not be inserted in the device as they may involve a risk of fire or electric shock.
- A fire may occur if the appliance is covered or touches flammable material, including curtains, draperies, walls, and the like, when in operation.
- Do not place anything on top of the appliance.
- Do not operate under wall cabinets.
- Do not leave the device unattended while connected to the mains supply nor during operation.
- Do not lean on the appliance during use.
- Do not rest cooking utensils or baking dishes on glass door.
- The appliance is not intended to be used by children under the age of 8. It can be used by children over the age of 8, as long as they are given continuous supervision.
- Keep this appliance and its power cord out of reach of children under the age of 8.
- The cleaning and maintenance of the appliance should not

be carried out by children without supervision.

- Supervise young children to make sure that they do not play with the appliance.

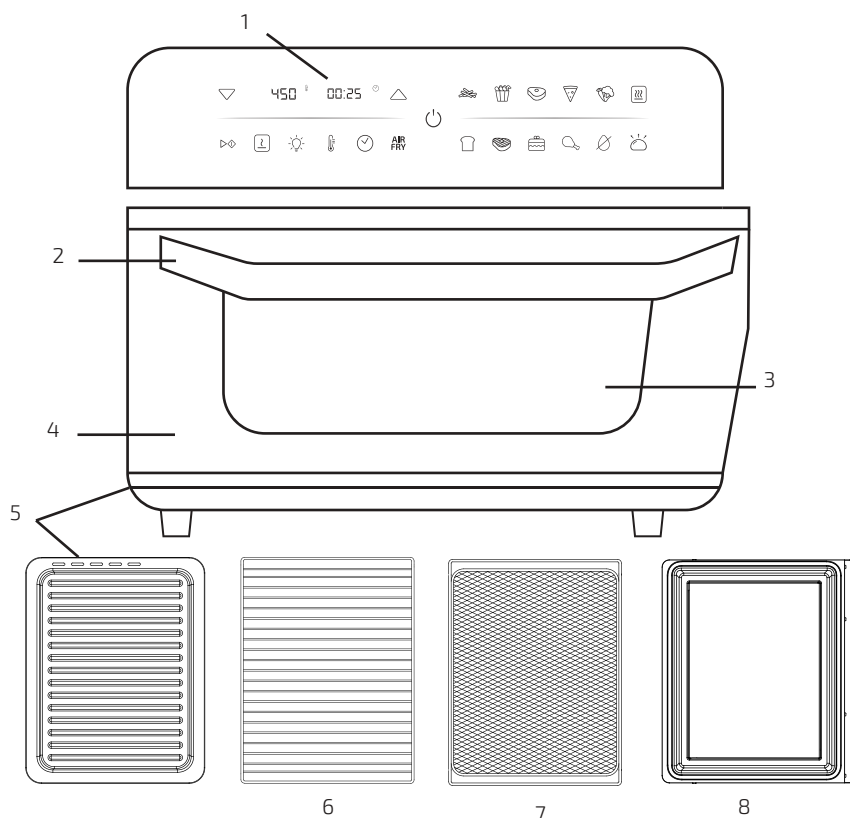


Fig./Img./Abb./Afb./ Rys./Obr. 1



Fig./Img./Abb./Afb./ Rys./Obr. 2

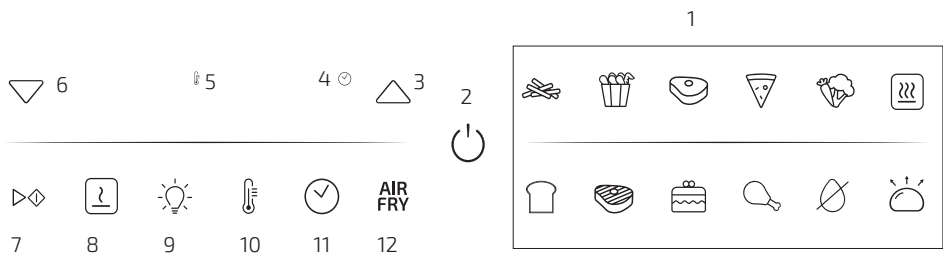


Fig./Img./Abb./Afb./ Rys./Obr.3

1. PARTS AND COMPONENTS

1. LED control panel
2. Door handle
3. Oven light
4. Visible door
5. Crumb-collecting tray
6. Oven rack
7. Air frying basket
8. Baking tray

2. BEFORE USE

- Take the product out of the box.
- Check for any visible damage. If any is observed, contact as soon as possible the Technical Support Service of Cecotec for advice or reparation.
- Place the fryer on an even, heat-resistant surface.
- Keep a minimum distance of 110 mm between the power supply and the wall, furniture, etc.
- Wash all accessories and clean the interior of the device.
- Dry and place accessories back in oven.
- Upon first use, it is necessary to run the device for 18 minutes at the highest temperature (230 °C) in order to sterilise and remove any manufacturing odour.
- The unit may emit an odour or smoke due to the heater's protective film.

3. OPERATION

- Oven rack: Used for meat, bread, pizza etc.
- Air fryer basket: Use the air fryer basket when operating the Air Fry function to optimise the cooking results. Used for fries, chicken wings, onion etc. It can also be used to dehydrate foods.
- Baking pan: Used for cookies, cake, turkey etc. It can also hold the drippings from the food or oil when air-frying.
- Oven light: Press the light button to turn the light on or off. In order to save energy, the light will turn automatically off in 5 minutes. Press the light button again to turn the light on again.
- Crumb-collecting/Fat-drip tray: Located in the bottom part of the oven. (Fig. 1. No. 5) - Pull from it to take it out.

Features

1. Door sensor: When the door is opened, the cooking process is paused, and the light turns on. The panel will show Fig. 2. When the door is closed, the light will turn off and the cooking process will be resumed. Make sure to keep the device door closed during cooking.
2. Cord storage: The built-in cord storage design, located in the back of the unit, takes up excess cord length and keeps the countertop looking clean and organised.

LED control panel

Fig 3.

(1) Functions

This appliance has 12 preset functions, shown on the below table. Simply press on each function's icon to activate it.

Preset functions	Temperature	Time	Temperature range	Time range	Rack position*
Frozen chips	230 °C	25 min	38-230 °C	Up to 2 hrs.	2
Chicken wings	230 °C	23 min	38-230 °C	Up to 2 hrs.	2
Steak/Ribs	230 °C	20 min	38-230 °C	Up to 2 hrs.	2
Pizza	200 °C	11 min	38-230 °C	Up to 2 hrs.	3
Vegetables	230 °C	20 min	38-230 °C	Up to 2 hrs.	2 or 3
Keep warm	50 °C	4 hrs.	38 °C-120 °C	Up to 8 hrs.	3
Toasting	Level 1 (light toast): 180 s Level 2 (medium toast): 240 s Level 3 (dark toast): 300 s		-	-	3
Roast (grill)	230 °C	10 min	150-230 °C	Up to 2 hrs.	2
Baking	176 °C	20 min	38-230 °C	Up to 2 hrs.	4
Roast	200 °C	1 hrs	38-230 °C	Up to 2 hrs.	1, 2, 3
Dehydrate	50 °C	4 hrs.	38-82 °C	Up to 12 hrs.	2
Ferment	38 °C	40 min	38-48 °C	Up to 8 hrs.	3

*The rack position is assigned from top to bottom; Rack 1 is closest to the top heating element, and rack 4 is closest to the bottom heating element.

Note

- The above default data are for reference only, the user can adjust the desired temperature and time as required.
- Data may vary according to the type of foods and to its characteristics.

(2) Power On/Off

Fig. 3.

Press the On/Off icon to turn the appliance on and off.

(4) Display: Time

Fig. 3.

Here, the appliance will show the programme's cooking time set or the one set previously. Once it starts cooking, it will show the countdown.

(5) Display: Temperature

Fig. 3.

Here, the appliance will show the temperature of the set programme, or the temperature set during the cooking process.

(7) Start/Pause

Fig. 3.

Touch the Start/Pause icon to start or cancel a program.

Note: Remember that the cooking process can be paused by opening the oven's door, and when closed again, the programme will be resumed.

(8) Preheat

Fig. 3.

To preheat the oven, first select the desired programme. After you have selected the programme, press the Reheat icon for the appliance to start working automatically. It is not necessary to tap the Start/Pause icon to start the Preheat function. Once the preheating cycle has finished, the display will show "Add Food". Then, open the door and introduce the food to be cooked. Tap the Start/Pause icon for the programme to start.

(9) Light switch

Fig. 3.

Tap the light icon to turn the appliance's light on and off. Once it is turned on, it will automatically turn off after 5 minutes.

(10) Temperature

Fig. 3.

The icon allows modifying the cooking temperature. Press the temperature icon and then icons 3 or 6 (increase or decrease temperature). Temperature increases and decreases by 1 °C. To decrease temperature rapidly, hold down icon 3 or 6.

(11) Time

Fig. 3.

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The icon allows modifying the cooking time. Press the time icon and then icons 3 or 6 (increase or decrease time). Time increases and decreases by 1 minute. To decrease time rapidly, hold down icon 3 or 6.

(12) Air fryer

Fig. 3.

The "AIRFRY" icon indicates when the appliance is cooking and when it has completed a programme. The icon will blink during cooking and will stop blinking when it has completed a cooking programme or when the door is open. The icon will disappear when the appliance is running a menu without the air frying function.

How to use the air fryer toaster oven

1. Touch the On/Off icon to turn on the device. The screen will illuminate and "French Fries" icon will blink.
2. Press the icon of the programme you want to use and the display will show the default time and temperature. You may also modify both temperature and time (check points 10 and 11 of figure 3).
3. Then, tap the Preheat icon and the device will start preheating automatically until it reaches 150 °C. Once the function is completed, the display will show "Add Food". Open the door and introduce food. Then, press the Start/Pause icon for the programme to start.
4. Once cooking is over, the appliance will beep 5 times, the display will show "End", and all icons will light up. The display will continue to show "END" until the menu icon is pressed. After cooking is complete, the fan will continue to run for 2 minutes in order to properly cool the appliance.

Note

When cooking greasy foods (for example, chicken wings) on the rack or in the air frying basket, place the baking tray in the slot under it to avoid fat from dripping onto the stainless steel.

For best results, follow the below table indications on the need to preheat, the suggested amount of food, the suggested accessories for each programme, and the recommended rack slot.

Function	Preheating	Suggested amount of food	Suggested accessory	Suggested rack position
Frozen chips	Yes	980 g	Air frying basket	2
Chicken wings	Yes	1038 g (21 chicken wings)	Air frying basket	2

Steak	Yes	190 g	Baking tray or oven rack	2
Pizza	Yes	6 portions	Baking tray or oven rack	3
Toasting	No	6 pcs	Oven rack	2 or 3
Vegetables	Yes	Based on the food selection	Baking tray or oven rack	3
Baking	Yes		Baking tray or oven rack	3
Roast (grill)	Yes		Baking tray or oven rack	2
Roast	Yes		Baking tray or oven rack	4
Dehydrate	No		Oven rack	1, 2 or 3
Keep warm	No		Baking tray	2
Ferment	No		Baking tray	3

Note

Some moisture may occur on the unit's door during the cooking process, this is normal. For best results, we recommend you preheat the device before cooking.

Data may vary according to the type of foods and to its characteristics.

4. CLEANING AND MAINTENANCE

- Disconnect the appliance from the power supply and allow it to cool down before cleaning.
- Always clean the appliance after each use.
- Allow the device and all accessories to cool completely before disassembling and cleaning.

Cleaning the outer body and door

- Do not use metallic tools or abrasive products to clean the basket and grill. Use a soft, damp cloth to clean the device's surface.
- Do not immerse the appliance in water or other liquid.
- Do not use abrasive cleaners or scouring pads to clean the product.
- Wipe the outer body with a soft, damp sponge. A non-abrasive liquid cleanser or mild spray solution may be used to avoid build-up of stains. Apply the cleanser to the sponge, not the device's surface, before cleaning.
- To clean the glass door, use a glass cleaner or mild detergent and a soft, damp sponge or soft plastic scouring pad. Do not use an abrasive cleanser or metal scouring pad as these will scratch the device's surface.

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- Wipe the LED screen with a soft, damp cloth. Apply cleanser to the cloth, do not apply cleanser directly on to the LED. Cleaning the LED screen surface with a dry cloth and/or abrasive cleaners may produce scratches.

Cleaning the interior

To clean any spattering that may occur while cooking, wipe the walls with a soft, damp sponge. A non-abrasive liquid cleanser or mild spray solution may be used to avoid build-up of stains. Apply the cleanser to the sponge, not the interior, before cleaning.

Warning

Use extreme caution when cleaning the heating elements. Allow the device to cool completely, and then gently rub a soft, damp sponge or cloth along the length of the heating element. Do not use any type of cleanser or cleaning agent. Let all surfaces dry thoroughly prior to inserting the power plug into a power outlet and turning the device on.

Cleaning the crumb-collecting tray

- After each use, slide out the crumb tray and discard crumbs. Wipe the tray with a soft, damp sponge. A non-abrasive liquid cleanser or mild spray solution may be used to avoid build-up of stains. Apply the cleanser to the sponge, not the tray, before cleaning. Dry thoroughly.
- To remove the baked-on grease, soak the tray in warm soapy water then wash with a soft sponge or soft plastic scouring pad. Rinse and dry thoroughly.
- Always ensure to reinsert the crumb-collecting tray into the device after cleaning and prior to inserting the power plug into a power outlet and turning the device on.

Cleaning the oven rack, dehydrating rack, baking tray and frying basket

- Wash all accessories in warm soapy water with a soft sponge or soft plastic scouring pad. Rinse and dry thoroughly.
- Do not use abrasive cleansers, metal scouring pads or metal utensils to clean any of the accessories as they may damage the surfaces.
- Accessories are not dishwasher safe.

Storage

- Make sure all its parts are clean and dry when you store it.
- Ensure the door is closed.
- Store the appliance in an upright position, standing level and on its supporting legs. Do not store appliance when wet or hot. Do not store in a wet or hot environment.

Replacing the light

- Rotate the light cover counterclockwise to remove it.
- Remove the used bulb by pulling it directly.

- Insert the new bulb.
- Rotate the light cover clockwise to tighten it.

Warning

- Make sure to unplug the device and allow it to cool completely before replacing the light.
- Specification: 25 W halogen bulb

5. TROUBLESHOOTING

Possible problem	Possible cause	Solution
The device does not work	The appliance is not plugged in.	Make sure the oven is plugged in.
	You have not turned on the oven.	Touch the POWER ON/OFF icon to power on.
	The door is not closed properly.	Make sure the door is closed well.
Steam is coming out from the top of the oven door	You are cooking high moisture content foods	This is normal. The door is vented to release steam created from high-moisture content foods such as frozen breads.
White smoke is coming out of the oven	This is the first time using the oven.	This is normal upon first use. We suggest setting the oven to the highest temperature and letting it run empty from 18-20 minutes.
	You're cooking greasy food.	This is normal when cooking greasy foods. This will not affect the cooking process.
	The baking tray, crumb-collecting tray, or heaters still contain grease or oil residue from previous use.	Ensure each component is properly cleaned after each use.
Dark smoke is coming out of the device	Food is burning.	Immediately turn off the oven and take out the food.

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The ingredients cooked with the oven are not done	Too much food in the oven at once.	Reduce the amount of food in the oven when cooking.
	Setting temperature too low or time too short.	Set the temperature higher or time longer.
	Choose the incorrect function.	Make sure you cook with the proper function.
Foods are cooked unevenly	Ingredients are stacked or close to each other during cooking.	Make sure food and ingredients are spread out evenly.
	Baking pan, Air Fry basket or oven rack position is not adjusted.	Insert the desired tray into the proper position. Take caution as these components may be hot.
Foods are not crispy after air-frying	Ingredients with high content of water.	Spraying or brushing a small amount of oil on food evenly can increase crispiness.
Display shows Error Code "E1"	There is a short circuit in the temperature monitor.	Remove the power cord from the power outlet. Contact the official Technical Support Service of Cecotec.
Display shows Error Code "E2"	The temperature monitor or heaters is inoperative	Remove the power cord from the power outlet, reconnect and operate again. If it cannot be solved, then contact the Technical Support Service of Cecotec.

6. TECHNICAL SPECIFICATIONS

Ref. 02221 Bake&Fry 2500 Touch / 02255 Bake&Fry 2500 Touch White

Power: 1800 W

Voltage and frequency: 220-240 V~, 50/60 Hz

Volume: 25L

Outside measures: 44.5 x 36.5 x 37.5 cm (Long x Wide x High)

Inside dimensions: 36.5 x 31.5 x 22.5 cm (Long x Wide x High)

Temperature range: 38 °C-230 °C Temperature increases and decreases by 1 °C.

Time range: 1 min.-12 hrs. Time increases and decreases by 1 minute.

7. DISPOSAL OF OLD ELECTRICAL APPLIANCES



The European directive 2012/19/EU on Waste Electrical and Electronic Equipment (WEEE), specifies that old household electrical appliances must not be disposed of with the normal unsorted municipal waste. Old appliances must be collected separately, in order to optimise the recovery and recycling of the materials they contain and reduce the impact on human health and the environment.

The crossed out "wheeled bin" symbol on the product reminds you of your obligation to dispose of the appliance correctly.

Consumers must contact their local authorities or retailer for information concerning the correct disposal of old appliances and/or their batteries.

8. TECHNICAL SUPPORT AND WARRANTY

This product is under warranty for 2 years from the date of purchase, as long as the proof of purchase is submitted, the product is in perfect physical condition, and it has been given proper use, as explained in this instruction manual.

The warranty will not cover the following situations:

- The product has been used for purposes other than those intended for it, misused, beaten, exposed to moisture, immersed in liquid or corrosive substances, as well as any other fault attributable to the customer.
- The product has been disassembled, modified, or repaired by persons, not authorised by the official Technical Support Service of Cecotec.
- Faults deriving from the normal wear and tear of its parts, due to use.

The warranty service covers every manufacturing defects of your appliance for 2 years, based on current legislation, except consumable parts. In the event of misuse, the warranty will not apply.

If at any moment you detect any problem with your product or have any doubt, do not hesitate to contact Cecotec Technical Support Service at +34 963 210 728.

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