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NEXXT CO120724 Double Stack Airfryer With Foldable Display Instruction Manual

July 31,
2025

NEXXT

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Model: CO120724

Double Stack Airfryer with Foldable Display

11 Liter (5.5+5.5 Liter)

Operating and Safety Instructions

FOR INDOOR HOUSEHOLD USE ONLY



Please read this manual carefully before you use the appliance and save it for future reference.

SAVE THESE INSTRUCTIONS

This appliance is intended to be used in household and similar applications such as:

- staff kitchen areas in shops, offices and other working environments;
- farm houses;
- by clients in hotels, motels and other residential type environments;
- bed and breakfast type environments.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

1. Read all instructions.
2. Do not touch hot surfaces.
3. To protect against electric shock do not immerse cord, plugs, or base in water or other liquid.
4. **WARNING:** This electrical appliance contains a heating function. Surfaces, also

different than the functional surfaces, can develop high temperatures. Since temperatures are differently perceived by different persons, this equipment shall be used with CAUTION. The equipment shall be touch only at intended handles and gripping surfaces, and use heat protection like gloves or similar. Surfaces other than intended gripping surfaces shall get sufficiently time to the cool down before getting touched.

5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. Type Y: If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. Always attach plug to appliance first, then plug cord in the wall outlet. To disconnect, turn any control to “off,” then remove plug from wall outlet.
13. Do not use appliance for other than intended use.
14. This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are old than 8 and supervised.
15. Keep the appliance and its cord out of reach of children less than 8 years.
16. The appliances are not intended to be operated by means of an external timer or separate remote-control system.

INTRODUCTION

This all now Hot-air fryer provides an easy and healthy way of preparing your favorite ingredients. By using hot rapid air circulation and a top grill, it is able to make numerous

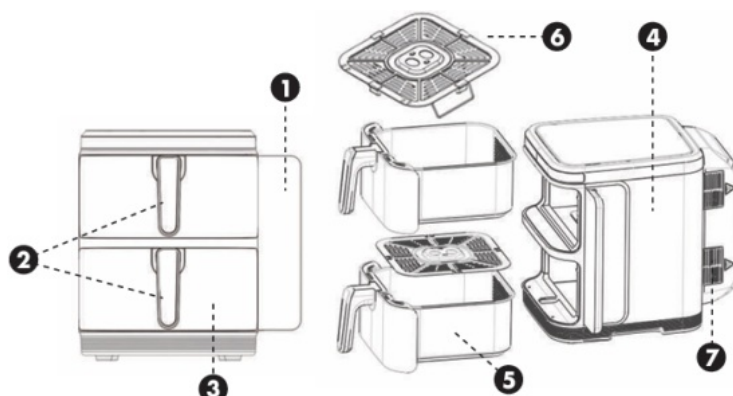
dishes. The best part is that the Hot-air fryer heats food at all directions and most of the ingredients do not need any oil.

TECHNICAL DATA

| | |
|------------------------|---------------------|
| Voltage | : 220-240V~50-60Hz |
| Wattage | : 2800W(1400+1400W) |
| Capacity | : 5.5Litre+5.5Litre |
| Adjustable temperature | : 60°C-200°C |
| Timer | : 0-60min |

GENERAL DESCRIPTION

1. Control panel
2. Basket handle
3. Pot cover
4. Cover of main body
5. Pot
6. Baking tray
7. Air outlet



IMPORTANT

⚠ DANGER

- This appliance can be used by children aged from 8 years and above and persons

with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.

- Keep the appliance and its cord out of reach of children less than 8 years.
- Never immerse the housing, which contains electrical components and the heating elements, in water nor rinse it under the tap.
- Do not let any water or other liquid enter the appliance to prevent electric shock.
- Always put the ingredients to be fried in the basket, to prevent it from coming into contact with the heating elements.
- Do not cover the air inlet and the air outlet openings while the appliance is operating.
- Do not fill the pot with oil as this may cause a fire hazard.
- Never touch the inside of the appliance while it is operating.
- The temperature of accessible surfaces may be high when the appliance is operating.

WARNING

- Check if the voltage indicated on the appliance fits the local mains voltage.
- Do not use the appliance if there is any damage on plug, mains cord or other parts.
- Do not go to any unauthorized person to replace or fix damaged main cord.
- Keep the mains cord away from hot surfaces.
- Do not plug in the appliance or operate the control panel with wet hands..
- Do not place the appliance against a wall or against other appliances. Leave at least 10cm free space on the back and sides and 10cm free space above the appliance.
- Do not place anything on top of the appliance.
- Do not use the appliance for any other purpose than described in this manual.
- Do not let the appliance operate unattended.
- During hot air frying, hot steam is released through the air outlet openings, Keep your hands and face at a safe distance from the steam and from the air outlet openings.
- Also be careful of hot steam and air when you remove the pot from the appliance.
- Any accessible surfaces may become hot during use.
- Immediately unplug the appliance if you see dark smoke coming out of the appliance. Wait for the smoke emission to stop before you remove the pot from the appliance.

CAUTION

- Ensure the appliance is placed on a horizontal, even and stable surface.
- This appliance is designed for household use only. It may not be suitable to be safely used in environments such as staff kitchens, farms, motels, and other non-residential environments. Nor is it intended to be used by clients in hotels, motels, bed and breakfasts and other residential environments.
- If the appliance is used improperly or for professional or semi-professional purposes or it is not used according to the instructions in the user manual, the guarantee becomes invalid and we could refuse any liability for damage caused.
- Always unplug the appliance while not using.
- The appliance needs approximately 30 minutes to cool down for handling or cleaning safely.

BEFORE FIRST USE

1. Remove all packaging materials.
2. Remove any stickers or labels from the appliance.
3. Thoroughly clean the fried plate and pot with hot water, some washing-up liquid and a non-abrasive sponge.
4. Wipe inside and outside of the appliance with a moist cloth.

This is an oil-free fryer that works on hot air, Do not fill the pot with oil or frying fat directly.

Notice: When your air fryer is heated for the first time, it may emit slight smoke or odor. This is normal with many heating appliances. This does not affect the safety of your appliance.

PREPARING FOR USE

1. Place the appliance on a stable, horizontal and even surface.

Do not place the appliance on non-heat-resistant surface.

2. Place the fried plate in the pot .

Do not fill the pot with oil or any other liquid.

Do not put anything on top of the appliance, the airflow will be disrupted and

affects the hot air frying result.

USING THE APPLIANCE

The oil-free can prepare a large range of ingredients.

Hot Air Frying

1. Connect the mains plug into an earthed wall socket.
2. Carefully pull the pot out of the Hot-air fryer.
3. Put the ingredients in the pan.
4. Slide the pot back into the Hot-air fryer.

Noting to carefully align with the guides in the body of the fryer.

Never use the pot without the Fried plate in it.

Caution: Do not touch the pot during and some time after use, as it gets very hot. Only hold the pot by the handle.

5. Determine the required preparation time for the ingredient (see section 'Settings' in this chapter).
6. Some ingredients require shaking halfway through the preparation time (see section "Settings" in this chapter). To shake the ingredients, pull the pot out of the appliance by the handle and shake it. Then slide the pot back into the air fryer

Caution: Do not press the button the handle during shaking.

Tip: To reduce the weight, you can remove the basket from the pot and shake the basket only. To do so, pull the pot out of the appliance, place it on a heat-resistant surface and press the button of handle. and lift the basket out of the pot

Tip: If you set the timer to half the preparation time, you hear the timer buzzer when you have to shake the ingredients. However, this means that you have to set the timer again to the remaining preparation time after shaking.

7. When you hear the timer buzzer, the set preparation time has elapsed. Pull the pot out of the appliance

Note: You can also switch off the appliance manually. To do this, set the time to 1.

Tip: You can adjust temperature or time according to your taste during use. Your settings will be kept for about 10 mins after you pull the pot out of the body.

8. Check if the ingredients are ready.

If the ingredients are not ready yet, simply slide the pot back into the appliance and

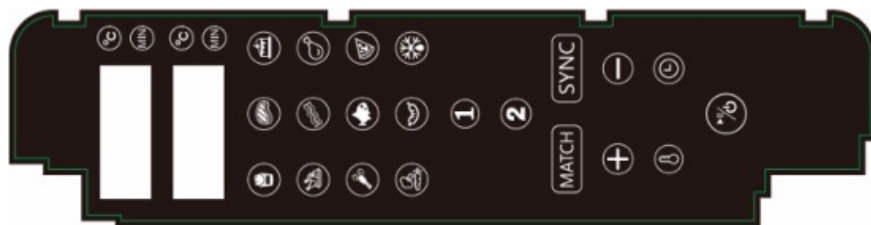
set the timer to a few extra minutes.

9. To remove ingredients (e.g. fries), pull the pot out of the Hot-air fryer and place it on trial framework.



Do not turn the Fried plate upside down with the pot still attached to it, as any excess oil that has collected on the bottom of the pot will leak onto the ingredients. The pot and the ingredients are hot. Depending on the type of the ingredients in the air fryer, steam may escape from the pot.






10. Empty the basket into a bowl or onto a plate.
11. When a batch of ingredients is ready, the Hot-air fryer is instantly ready for preparing another batch.



















CONTROL PANEL INSTRUCTIONS





Operation Instructions:

1. After the machine is powered on, all the indicators and digital tubes will be on for 1 second and then off. At the same time, the buzzer will ring and the power lamp  will be on.
2. Press the  key for 0.5 seconds to start the machine. After the machine is started, the switch light is still always on, and the light is always on, ① and ② the other lights on the two screens are “—”.
3. At this point, consumers choose pot 1 or pot 2 according to their needs. Choose ①, then ② light blink.
The corresponding menu indicator blinks. The display of pot 1 lights up and displays the default menu of 180°C/15min. The temperature and time are displayed alternately. The left indicators of the display are displayed. Corresponding display “—” is displayed on the screen corresponding to pot 2.
4. Select the menu you want and press, the corresponding menu light flashing, other menu lights steady on, the display screen shows the corresponding menu temperature, 3 seconds after no operation, temperature and time display alternately.

To adjust the temperature and time, select the temperature and time selection button first  . When the corresponding indicator on the left side of the display lights up, press to adjust the temperature and time  . After adjustment, press the start pause button,  light is open. After startup, the selected menu light is flickers, the machine enters the working mode, and the display screen displays temperature and time alternately. After the machine is working, menu buttons can no longer be selected.

5. When selecting pot 2, repeat steps 3 and 4.
6. When pot 1 menu is selected, no work is turned on, choose pot 2,  light is open. Pot 1 displays the menu temperature and time alternately. Do the same with step 3 and Step 4 for pot 2. Press the start pause button when the selection is complete . With both pans in working mode. Display screen alternately displays the temperature and time of their menus. If you choose pot 2, you want to adjust pot 1. Press pot 1 first . After adjustment, press the start button . Both POTS are in working mode at the same time.
7. Press the  while the machine is working,  lights, corresponding menu lights and pot lights flashing, the machine suspended heating, fan delay 20 seconds stop, two POTS are working, then suspended at the same time. If I want to pause pot , need to select pot . Press the on button again . Pot 1 is suspended for adjustment. When suspended, the corresponding display screen displays the program temperature and time alternately, so does pot 2 pause.
8. Long press the power button while the machine is working  2 seconds, the machine rang, the double pot stops working at the same time, the display screen shows OFF, switch . On all other lights off;
If you want to turn off pot 1 or pot 2 separately, select the corresponding  or .
Then long press the power button  2 second. When the corresponding pot stops working, the corresponding screen displays OFF.
9. Operating status of the machine. If you need to adjust the temperature, select it first  or . Then select the temperature and time selection keys respectively  . Adjust the temperature and time, 5 seconds after adjustment, exit the debugging mode without operation.
10. Buzzer sound prompt, conventional button operation, short press short ring, long

press long ring. The buzzer has 5 prompt tones, corresponding screen display OFF, corresponding indicator OFF, the same as not working mode.

11. After selecting pot 1 or pot 2, long press the corresponding button to cancel.
12. Tap to  enable thawing function. The default setting is 80°C 5 minutes. You can increase or decrease the temperature or time by adding or decreasing the time or temperature.
13. Memory function: This machine has memory function. For example, when using machine (2), the Drum-stick wing menu is used, the temperature is set to 200°C , and the time is set to 25min. After using the machine, the power is not cut off. The memory function disappeared after 1 hour of power failure.
14. Two POTS working at the same time, ① the key indicator and the corresponding menu indicator of the pot flash once /6 seconds at the same time, and the off time is less than 0.5 seconds, after 3 ② the key indicator light and the corresponding menu indicator light of the 2 pot flash once /6 seconds at the same time, the extinguished time < 0.5 seconds, the left and right flashing alternately, the left and right interval time is 3 seconds.
15. Synchronous ending function: After turn on, select pot ① and pot ② on menu, the 2 pots cooking time differs, press **MATCH** button, and **SYNC** display keeps on, press start button, the time-long pot starts to run, time-short pot shows “HOLD”, cease running, when both pots reach same time long, then they run synchronously.
16. Copy menu function: After turn on, set temp/time of one pot, press **MATCH** button, **MATCH** display keeps on, the other unset pot copy the same menu function with the set one, and press power button , both pots run under the same menu, when they start to run, copy display off, this button fails to act.
17. Shake reminder function: When it is necessary to shake the menu to turn the pan, halfway through the cooking time, the display shows ‘turn’, the buzzer sounds 5 times, 30S no operation, the display returns to the time and temperature display.

SETTINGS

This table below will help you to select the basic settings for the ingredients.

Note: Keep in mind that these settings are indications. As ingredients differ in origin, size, shape as well as brand, we cannot guarantee the best setting for your ingredients.

Because the Rapid Air technology instantly reheats the air inside the appliance instantly

Pull the pot briefly out of the appliance during hot air frying barely disturbs the process.

Tips

- Smaller ingredients usually require a slightly shorter preparation time than larger ingredients.
- A larger amount of ingredients only requires a slightly longer preparation time, a smaller amount of ingredients only requires a slightly shorter preparation time.
- Shaking smaller ingredients halfway through the preparation time optimizes the end result and can help prevent unevenly fried ingredients.
- Add some oil to fresh potatoes for a crispy result. Fry your ingredients in the Hot-air fryer within a few minutes after you added the oil.
- Do not prepare extremely greasy ingredients such as sausages in the Hot-air fryer.
- Snacks that can be prepared in a oven can also be prepared in the Hot-air fryer
- The optimal amount for preparing crispy fries is 400grams.
- Use pre-made dough to prepare filled snacks quickly and easily. Pre-made dough also requires a shorter preparation time than home-made dough.
- Place a baking tin or oven dish in the Hot-air fryer basket if you want to bake a cake or quiche or if you want to fry fragile ingredients or filled ingredients
- You can also use the Hot-air fryer to reheat ingredients. To reheat ingredients, set the temperature to 150 for up to 10 minutes.

| | Min-max Amount (g) | Time (min) | Temperature (°C) | Shake | Extra information |
|---------------------|--------------------|------------|------------------|-------|-------------------|
| Frozen french fries | 200-600 | 22 | 200 | Shake | |
| Steak | 100-400 | 17 | 200 | Shake | |
| Dessert | 200-500 | 15 | 170 | | |
| Chicken | 400-600 | 45 | 200 | Shake | |

| | | | | | |
|--------------------|---------|----|-----|-------|--|
| Bacon | 200-400 | 20 | 170 | Shake | |
| Drumsticks | 200-600 | 25 | 200 | Shake | |
| Shrimp | 200-400 | 14 | 200 | Shake | |
| Fish | 200-500 | 18 | 200 | Shake | |
| Pizza | 100-400 | 17 | 180 | | |
| Vegetables | 100-400 | 8 | 160 | Shake | |
| Grilled intestines | 200-600 | 23 | 180 | Shake | |
| Defrost | | 5 | 80 | | |

Note: Add 3 minutes to the preparation time when you start frying while the Hot-air fryer is still cold, When both pans work at the same time, please extend the working time by 5 minutes.

CLEANING

Clean the appliance after every use.

The pot and the non-stick coating basket. Do not use metal kitchen utensils or abrasive cleaning materials to clean them, as this may damage the non-stick coating.

1. Remove the mains plug from the wall socket and let the appliance cool down. Note: Remove the pot to let the Hot-air fryer cool down more quickly.
2. Wipe the outside of the appliance with a moist cloth.
3. Clean the pot and basket with hot water, some washing-up liquid and a non-abrasive sponge. You can use degreasing liquid to remove any remaining dirt. **Tip: If dirt is**

stuck to the basket or the bottom of the pot, fill the pot with hot water with some washing-up liquid. Put the basket in the pot and let the pot and the basket soak for approximately 10 minutes.

4. Clean the inside of the appliance with hot water and non-abrasive sponge.
5. Clean the heating element with a cleaning brush to remove any food residues.

STORAGE

1. Unplug the appliance and let it cool down.
2. Make sure all parts are clean and dry.

ENVIRONMENT

Do not throw away the appliance with the normal household waste when it is exhausted, but hand it in at an official collection point for recycling. By doing this, you help to preserve the environment.


GUARANTEE AND SERVICE

TROUBLESHOOTING

| Problem | Possible cause | Solution |
|--|---|--|
| The Hot-air fryer does not work. | The appliance is not plugged in. | Put the mains plug in an earthed wall socket. |
| | You have not set the timer. | Set the timer key to the required preparation time to switch on the appliance. |
| The ingredients fried with the air fryer are not done. | The amount of ingredients in the basket is too big. | Put smaller batches of ingredients in the basket. Smaller batches are fried more evenly. |
| | The set temperature is too low. | Set the temperature key to the required temperature setting (see section 'settings' in chapter 'Using the appliance'). |
| | | |

| | | |
|--|--|---|
| | The preparation time is too short. | Set the timer to the required preparation time (see section 'Settings' in chapter 'Using the appliance'). |
| The ingredients are fried unevenly in the air fryer. | Certain types of ingredients need to be shaken halfway through the preparation time. | Ingredients that lie on top of or across each other (e.g. fries) need to be shaken halfway through the preparation time. See section 'Settings' in chapter 'Using the appliance'. |
| Fried snacks are not crispy when they come out of the air fryer. | You used a type of snacks meant to be prepared in a traditional deep fryer. | Use oven snacks or lightly brush some oil onto the snacks for a crispier result. |
| I cannot slide the pan into the appliance properly. | There are too much ingredients in the basket. | Do not fill the basket beyond the MAX indication. |
| | The basket is not placed in the pot correctly. | Push the basket down into the pot until you hear a click. |
| White smoke comes out of the appliance. | You are preparing greasy ingredients | When you fry greasy ingredients in the air fryer, a large amount of oil will leak into the pot. The oil produces white smoke and the pot may heat up more than usual. This does not affect the appliance or the end result. |
| | The pot still contains grease residues from previous use. | White smoke is caused by grease heating up in the pan. make sure you clean the pan properly after each use. |
| | | |

| | | |
|---|--|---|
| Fresh fries are fried unevenly in the air fryer. | You did not use the right potato type. | Use fresh potatoes and make sure they stay firm during frying. |
| | You did not rinse the potato sticks properly before you fried them. | Rinse the potato sticks properly to remove starch from the outside of the sticks. |
| Fresh fries are not crispy when they come out of the air fryer. | The crispiness of the fries depends on the amount of oil and water in the fries. | Make sure you dry the potato sticks properly before you add the oil. |
| | | Cut the potato sticks smaller for a crispier result. |
| | | Add slightly more oil for a crispier result. |

| Correct Disposal of this product | |
|---|--|
|  | <p>This product is labelled with this crossed out wheel bin symbol in accordance with European Directive 2012/19/EC to indicate that it must not be disposed of with your other household waste. Due to the presence of hazardous substances, mixtures or components, electrical and electronic devices that are not subject to selective sorting are potentially dangerous to the environment and human health. Please check your local city office or waste disposal service for the return and recycling of this product.</p> |

NEXXT is the innovative brand with high-quality gadgets for in and around the home. Go for sustainable comfort with our inspiring items and make your life easier, simpler or more relaxed. Always at a competitive price. Because we believe in affordable innovation for modern life. NEXXT, the new ease.

Thank you for choosing one of our NEXXT products! Before you get started, we strongly recommend that you read this entire manual carefully to avoid possible bodily harm and damage to the product. We cannot be held responsible for the consequences of incorrect or faulty installation if the instructions in this manual

are not followed carefully. If you have any questions, problems with the installation or have any doubts about safety, please feel free to contact us at info@conceptonlinebv.nl.

EC Declaration of Conformity

We, **Concept Online BV** declare under our sole responsibility that the product:

Item description: **Nexxt double stack airfryer**

Item number: 00120724

Following the provisions of the Directives:

- EMC 2014/30/EU
- LVD 2014/35/EU
- ROHS 2011/65/EU and it's amendment directive (EU) 2015/863

And standards to which conformity is declared:

- EMC

EN55014-1:2017

EN55014-2:2015

EN IEC 61000-3-2:2019

EN 61000-3-3:2013:A1:2019

- LVD

IEC 60335-1:2010+ A1 :2013+ A2:2016

EN 60335-1:2012+A11:2014+A13 :2017+A1 :2019+ A14 :2019 +A2 :2019

IEC 60335-2-9:2019

EN 60335-2-9:2003 +A1 :2004 +A2:2006 +A12:2007 +A13:2010

EN 62233:2008



Signed on behalf of:



(Signature of authorized company representative)

Place: Hoevelaken


Date of issue: 30-03-2025

Name: Mark Graas

Division or position: Director



Documents / Resources

| | |
|--|--|
|  | NEXXT CO120724 Double Stack Airfryer With Foldable Display [pdf] Instr uction Manual CO120724, CO120724 Double Stack Airfryer With Foldable Display, Dou ble Stack Airfryer With Foldable Display, Stack Airfryer With Foldable Disp lay, Airfryer With Foldable Display |
|--|--|

References

- [User Manual](#)

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Airfryer With Foldable Display, CO120724, CO120724 Double Stack Airfryer With Foldable Display, Double Stack Airfryer With Foldable Display, NEXXT, Stack Airfryer With Foldable Display

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