

# cecotec

**CLEANFRY 3000**

**CLEANFRY 3000 BLACK**

**CLEANFRY 3000 FULL INOX**

Oil fryer



Instruction manual

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## **SAFETY INSTRUCTIONS**

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

Make sure that the mains voltage matches the voltage stated on the rating label of the appliance and that the wall outlet is grounded.

Check the power cord regularly for visible damage. 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.

Always operate and store the appliance on a flat, stable surface. Make sure the product's handles are properly assembled and locked in place before use.

Never use the deep fryer without oil or fat because this could damage the unit.

Hot steam is released during frying. Keep a safe distance away from the steam to avoid burns and other injuries.

The appliance is not intended to be operated by means of an external timer or a separate remote-control system.

Always make sure the product's inner pot is correctly installed before operating the device.

The surfaces of the appliance become hot during and after operation. Do not touch while in use. Allow the appliance to cool at least 30 minutes before handling and use only heat-resistant tools. Do not use metal tools as they may become hot. Always unplug the appliance while not in use, before cleaning and before carrying out maintenance tasks.

The use of accessories or parts not provided or recommended by Cecotec may result in fire, electric shock or injuries to persons and to the product.

Do not let the power cord hang over the edge of table or countertop or touch hot surfaces.

Do not use outdoors, near a gas or electric hob, in heated ovens or near open flames.

Extreme caution must be used when moving a fryer containing hot oil or other hot liquids. Do not move the appliance while in use.



Remove excess surface moisture from foods prior to cooking to prevent heated oil from foaming out when food is added.

Do not leave the appliance unattended while in use.

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 any item on top of the appliance when in operation.

Do not put oversized food into the deep fryer.

Never pull on the power cord to disconnect the appliance from the wall outlet; instead, pull on the plug.

Ensure the oil is within the maximum and minimum marks in the oil inner pot when in use.

Never plug in the fryer before adding oil or fat, this could cause damage to the product and cut power off.

This appliance is for household use only, do not use it for commercial or industrial purposes.

Never overheat the oil/fat otherwise it catches fire. Never use water to extinguish a cooking oil fire.

Do not expose or immerse the cord, plug, electrical elements or any non-removable part of the appliance in water or any other liquid. Make sure your hands are dry before handling the plug or switching on the appliance.

The connector must be removed before the appliance is cleaned and that the appliance inlet must be dried before the appliance is used again.

This appliance is not intended to be used by children or persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge, unless they have been given

supervision or instruction concerning the use of the appliance in a safe way and understand the hazards involved.

Do not allow children to play with the appliance. Close supervision is necessary when the appliance is being used by or near children.

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

## 1. PARTS AND COMPONENTS

Fig. 1.

1. Lid handle
2. Lid
3. Basket handle
4. Basket
5. Operation light
6. Control knob
7. Junction box
8. Oil filter
9. Pot
10. Body
11. Body handle

## 2. BEFORE USE

Take the product out of the box and remove all packaging materials.

Make sure all parts and components are included and in good conditions. If any of the parts show visible signs of damage, contact immediately the official Technical Support Service of Cecotec.

Clean the appliance thoroughly before using for the first time:

Open the lid.

Remove the basket.

Wipe the inside of the lid, basket and oil inner pot with a damp cloth and dry thoroughly.

The deep fat fryer is equipped with an adjustable thermostat and indicator lamps. The "open" frying system ensures excellent professional results and easy cleaning.

Make sure the appliance is switched off before connecting it to a wall outlet.

## 3. OPERATION

Place the deep fryer on a dry, stable surface.

Since the deep fryer becomes hot during use, make sure that it is not too close to other objects. Remove the lid from the deep fryer and take out the accessories.

Fill the deep fryer with the desired amount of oil or fat. Make sure that it is filled not less than minimum level and not higher than the maximum level as indicated on the inside of the appliance. For best results, we recommend that you do not mix different kinds of oil together. Choose the temperature, which is suitable for what you are frying. Consult the temperature table.

Use the handle to place the basket in the deep fryer.  
 Place the food to be deep fried into the basket.  
 For best results, put dry food into the basket.  
 Lower the basket into the oil slowly to prevent excessive bubbling.  
 The indicator light will go out when the temperature you have selected has been reached.  
 Always wait until the selected temperature has been reached. To keep the oil at the selected temperature, the thermostat repeatedly goes on and off, and the indicator light as well.  
 Raise the basket again when the frying time has elapsed.  
 Remove the plug from the outlet.  
 Rinse the handle and the basket after use, and dry thoroughly.

#### Frying tips

Use a maximum of 200 g of French fries per litre of oil.  
 When using fries made from fresh potatoes: dry the fries after washing so that no water will go  
 Deep fry the fries in 2 stages. First stage (pre-frying): 5 to 10 minutes at 170  
 Second stage (final frying) 2 to 4 minutes at 190 degrees. Drain well.  
 With deepfreeze products, use a maximum of 100 grams because they quickly cool off.  
 Slice food thin and uniformly to ensure it cooks evenly.  
 To prevent hot oil from splattering, carefully pat food dry before immersing into the fryer.  
 Shake off excess coatings (such as breadcrumbs) before cooking.  
 Shake off ice crystals before cooking.  
 Do not overfill the basket or the inner pot.

#### Frying temperatures and times

Food	Temperature (°)
Pre-fry chips	170
Final fry chips	190
Fondue parmesan	170
Cheese croquettes	170
Meat/fish/potato croquettes	190
Fish	170
Fish sticks	180
Cheese fritters	180
Doughnuts	190
Meat croquettes	190
Chicken	190
Scampi fritters	180
Nuggets	190

Note:

Time will vary depending on several factors e.g. quantities of food and oil, size of food piece, starting temperature of the food and personal preference.

After use set the thermostat to the lowest setting (turn the thermostat fully anticlockwise). Disconnect the mains plug and allow the oil or fat to cool down. Do not move the deep fryer until it and its contents have cooled down.

#### Replacing oil

Make sure that the deep fryer and the oil have totally cooled off before replacing the oil (remove the plug from the socket).

Replace the oil regularly. This is definitely necessary if the oil becomes dark or takes on a different odour. In any case, replace the oil once after every 10 times' usage. Replace the oil all at once; do not mix old and new oil. Discarded oil is a burden to the environment. Do not throw in the normal rubbish bin but follow the guidelines of the municipal waste collector in your area.

## 4. CLEANING AND MAINTENANCE

Allow the device to cool completely down before handling, cleaning or repairing it.

Always unplug and turn off the device before repairing or cleaning it.

If the deep fryer is not used regularly, it is recommended to store the oil or liquid fat used, after cooling, in a container preferably in the fridge or some other cool place. Remember to strain oil first.

Empty the fryer and clean the inner part of oil inner pot with a paper towel, then wipe with a wet cloth dipped in soapy water. Wipe with a damp cloth and allow it to dry.

Never immerse the oil inner pot (with power cord) in water and do not clean these parts under running water.

Clean regularly the outer part of the fryer with damp cloth and dry it with a soft and clean towel.

Do not use abrasive detergents.

Clean the basket, the filter and the handle in warm soapy water or in the dishwasher. Dry thoroughly before using again.

All components, with the exception of the electrical parts, may be cleaned in warm soapy water. Dry thoroughly before use.

The basket and oil filter are dishwasher safe, but it is not recommended to put in the dishwasher the rest of the components.

Store the appliance in a dry, well-ventilated and safe place, out of reach of children.

Store the deep fryer, with the lid close, in a dark, dry place. In this way, you can leave the oil and the basket in the deep fryer when storing.

Store in its original package when not using for a long time to avoid soiling.

Do not try to repair the unit by yourself, neither to replace a damaged cord. This requires special tools.



There are no user serviceable parts in your fryer. Do not attempt to repair it by yourself.

## 5. TECHNICAL SPECIFICATIONS

04287 CleanFry 3000

04288 CleanFry 3000 Black

04295 CleanFry 3000 Full Inox

1830-2180 W, 220-240 V~ 50/60 Hz

Made in China | Designed in Spain

## 6. 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 optimize 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.

## 7. 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.

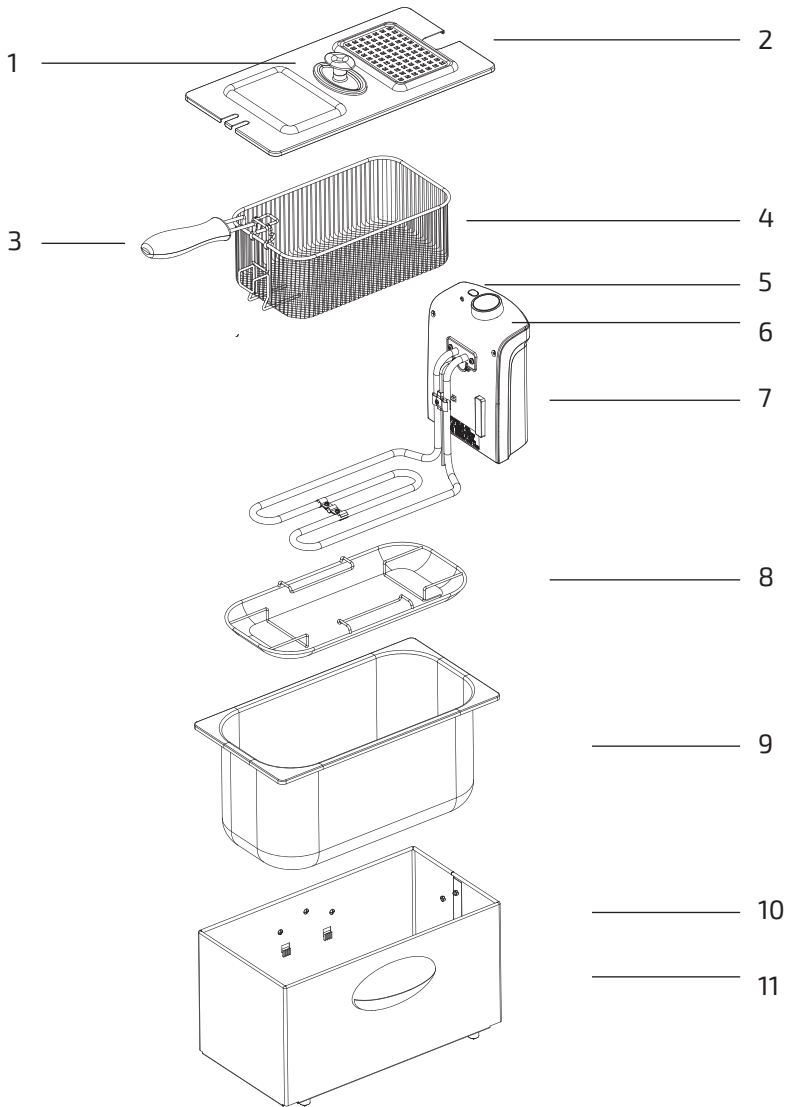


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