



# THE COOKALL

User guide

frifri<sup>★</sup>.BE



Thank you for your purchase ! THE CookAll from Frifri will amaze you with its ease of use, its polyvalence, its design as well as with the exceptional taste results of your bakings. Discover the functions of the CookAll, which combines the advantages of a traditional hot air oven, an air fryer with large capacity, a roaster oven and a dehydrator !

## SAFETY PRESCRIPTIONS

Carefully read the user manual before using the appliance and keep it in order to consult later if needed.

- This appliance shall not be used by persons (including children under the age of 8) whose physical, sensorial or mental capacities are reduced, nor by persons lacking experience or knowledge, except when having received supervision or instructions from another person responsible for their security about the use of this appliance in advance
- Never immerse the complete appliance into water or do not hold it under the tap, since it contains electrical parts. Risks of electrical shock !
- Never cover the air entry or outlet when operating the appliance
- Before plugging in the appliance, check if the voltage indicated on the appliance matches the mains voltage of your house
- Do not use the appliance if the plug, electrical cord or appliance are damaged
- If the electrical cord is damaged it must be replaced by the technical department, after sales service or similarly qualified service from the manufacturer
- Never let the electrical cord hang over sharp edges

- Supervise children and don't let them play with the appliance
- When the appliance is working, or cooling down, the appliance and the electrical cord should be held out of reach of children under the age of 8
- Make sure the electrical cord does not come into contact with hot surfaces
- Never plug in the appliance nor touch the control panel with wet hands
- The appliance should always be plugged into a grounded plug, make sure it always is connected correctly
- Never operate the appliance with separate timers, this could be dangerous
- Never place the appliance near inflammable objects, such as clothing, curtains, etc
- Never place the appliance against a wall or another appliance. Keep at least 10 cm on all sides of the appliance. Don't place anything on top of the appliance
- Only use this appliance for what it is intended
- Never operate the appliance unattended
- When the appliance is working, the surface on which it stands can become very hot

- When the appliance is working, some parts become very hot, f.ex. the basket, the baking tray, ... Never touch these with your hands, use the handles
- When the appliance is working, the inside becomes very hot, do not put any plastic plates, bowls or foil in the appliance
- When the appliance is working, hot steam might come out of the openings of the appliance. Always keep hands and face at a safe distance from the openings. Also, always be careful with the steam that comes out of the appliance when opening the door
- After baking, the heating element is very hot. Do not touch it
- If the set time is too long, the food will burn, and some smoke will come out of the openings. Immediately unplug the appliance and remove the food from the appliance
- If there is smoke coming out of the appliance, immediately pull the plug from the socket. Remove the food from the appliance when there is no smoke anymore. Place the appliance on a horizontal, flat and stable surface
- If the appliance is used incorrectly, or for professional purposes, or if it is not used as prescribed in the user manual,

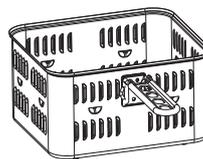
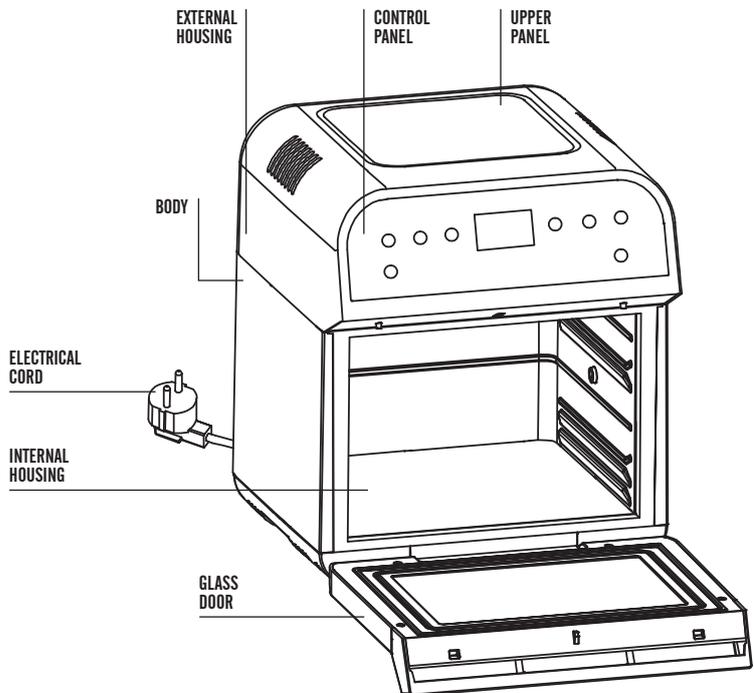
the warranty shall expire, and we could be entitled to decline all responsibility for possible damage

- The repairs can only be done by a recognised agent or repair service. Never repair the appliance yourself, this would invalidate the warranty
- Always unplug the appliance after use
- Let the appliance cool down for 30 minutes before moving or cleaning it

# DESCRIPTION OF THE APPLIANCE



## Parts of the appliance



BASKET FOR FRIES



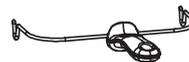
GRILL X 2



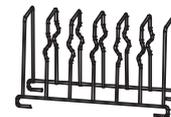
BAKING TRAY



BASKET FOR VEGETABLES AND HERBS



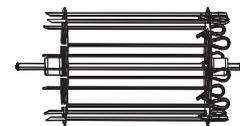
HANDLE FOR CHICKEN SKEWER  
& BROCHETTE HOLDER



TOAST RACK



CHICKEN SKEWER

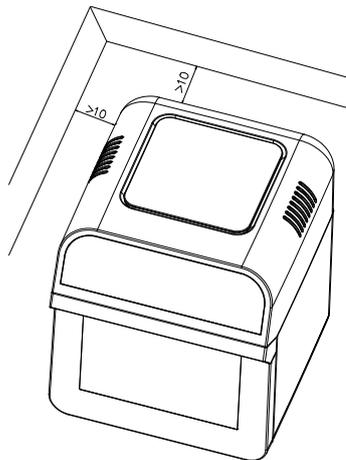


BROCHETTE SKEWERS HOLDER

## INSTRUCTIONS FOR USE OF THE MAIN ACCESSORIES

### PLACE THE APPLIANCE ON A FLAT SURFACE

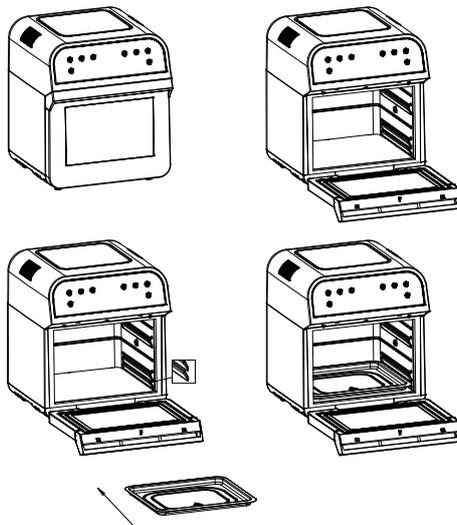
Leave at least 10 cm on all sides of the appliance.  
Keep the appliance away from curtains/wall decorations and other inflammable materials.



Choose the adapted accessory for the different bakings. Use an oven mitt to handle the accessories after baking.

### BAKING TRAY

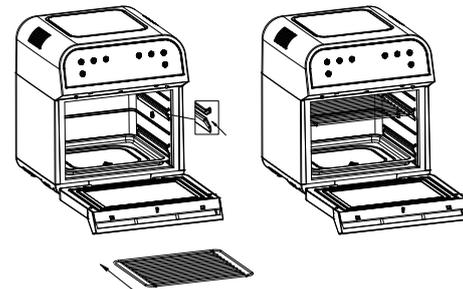
Open the door, put the baking tray in the appliance as shown on the drawing below :



Always leave the baking tray on the bottom to collect the juices dripping from the food.

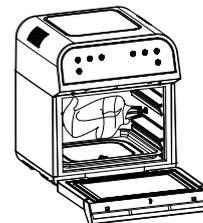
### GRILLS

Place the grills in the appliance in the therefore intended openings, as shown on the drawing below :



### CHICKEN SKEWER

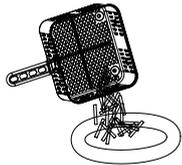
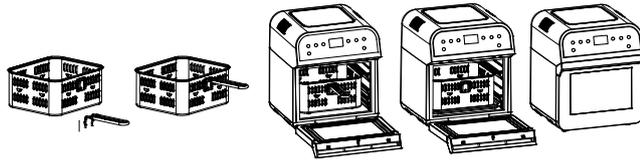
Remove one of the sides of the skewer to slide on the chicken. Replace the missing part. Place the skewer in the appliance. First the side with the rectangular end, to introduce into the opening on the right side. Then the side with the round end, into the opening on the left side and close the door :



Always use the included handle (number 8 from the section Description of the appliance) to remove the chicken skewer from the appliance.

### BASKET FOR FRIES WITH HANDLE

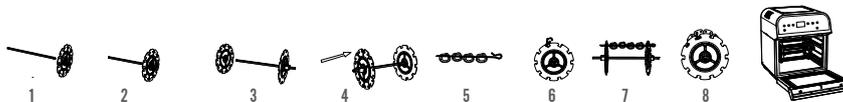
Place the basket (with the handle correctly assembled), once you've placed the food in it, in the appliance, then remove the handle from the basket and close the door. As shown on the drawing below :



Always use the included handle (as shown in number 12 of the section Description of the appliance) to remove the basket from the appliance.

### BROCHETTE HOLDER

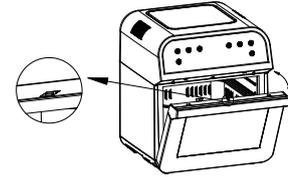
Once you assembled the holder, stick the food on the brochette skewer and put the skewers in the holder as shown on the drawing below, step 1 to 8. Place the holder in the appliance (first the right side, then the left side) and close the door :



Always use the included handle (number 8 from the section Description of the appliance) to remove the brochette holder from the appliance.

### REMARK

The appliance is equipped with a safety switch. As shown on the appliance below :



The appliance only operates when the door is closed, if the door is open, you will hear a sound signal when you press the de Start/Stop button.

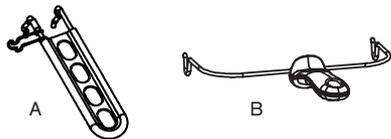
## PUTTING INTO SERVICE AND USE

### BEFORE THE FIRST USE

- Remove all packaging material, stickers and labels
- Clean all accessories in warm soapy water with a soft sponge. Also, they are dishwasher proof
- Clean the inside and the outside of the appliance with a soft cloth

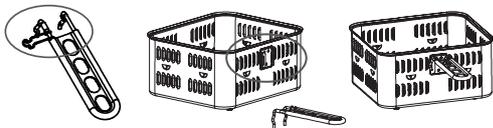
### HANDLES

Always use the included handles to remove the basket (a), the brochette holder or the chicken skewer (b).



### Handle of the basket for fries (a):

1. Lift the metal part that maintains the handle on a regular distance
2. Push on both sides of the handle to bring the fixation pins towards one another
3. Click the fixation pins into the therefore provided openings on the basket
4. Reset the metal part on the handle to secure it again
5. To remove the handle from the basket, repeat step 1 and 2.



### Handle for the chicken skewer and brochette holder (b) :

1. Put the ends of the accessories in the openings of the handle as shown on the drawing below to move them
2. To put the accessories in the appliance you only have to
  - a. Place the rectangular end of the skewer (for the chicken or brochette holder) in the therefore provided opening on the right side of the appliance
  - b. Place the round end of the skewer (for the chicken or brochette holder) in the therefore provided opening on the left side of the appliance
3. The "ROTATION" function will make the accessories turn while baking
4. When baking is finished, remove the brochettes or the chicken using the handle :
  - a. Place the openings from the handle at the ends of the skewer (for the chicken or brochette holder)
  - b. Lift the left side upwards and gently pull the handle towards you for the right end of the skewer (for the chicken or brochette holder) to come out of the opening



### INSTRUCTIONS FOR USE

- When the plug of the appliance is plugged into a socket, you will hear a sound signal and all lights from the control panel will blink
- Press the "ON/OFF" button, the control light and the control panel will light up, the appliance is in stand-by modus
- In stand-by modus, all the buttons are blocked, except "ON/ OFF" "Menu" and "Preset"
- In stand-by modus, without use within 60 seconds, the appliance will turn off automatically
- Press "Menu" to choose the desired function
  - a. 16 combinations of time and temperature to cater to your different culinary needs
  - b. Each time you press "Menu", the function will change. The control light will indicate on which function you stopped
- 6. Press "ON/OFF" to start the program

## MENU 16 PROGRAMS

Below you will find the different baking programs. You can always adapt the baking time and temperature, according to your needs.

Preheat	220°C	10 mins
Keep warm	70°C	30 mins
Defrost	80°C	10 mins
Grill	220°C	4 mins
Dehydrate	70°C	8 hours
Cake	180°C	30 mins
Rôtisserie	210°C	1 hour
Toast	200°C	3 mins
Fries	220°C	25 mins
Bread	220°C	12 mins
BBQ	200°C	15 mins
Steak	180°C	12 mins
Chicken	180°C	45 mins
Fish	180°C	15 mins
Vegetables	190°C	25 mins
Pizza	180°C	12 mins

Remarks :

- The bigger the portion you have to bake, the higher the temperature and time will be.
- For the program 'Rôtisserie', the total weight of the chicken shall not exceed 1,25kg. For a larger chicken, use the basket for fries, otherwise, the chicken would touch the heating element. The wings and legs of the chicken must be tied together. It is recommended to make a few holes in the chicken legs to improve the transmission of the heat.

## SETTING THE BAKING TIME AND BAKING TEMPERATURE

1. Once you chose a program, if you wish to adapt temperature or time, press 'Temp' or 'Time'
  - a. 'Temp' 
    - i. The  symbol blinks
    - ii. Press "+" or "-" to increase or decrease the baking temperature. With each push, the temperature changes with 10°C.
    - iii. Available temperature: from 50 to 220.
    - iv. The 'Dehydrate' program can only be adapted from 50° to 70°.
  - b. 'Time' 
    - i. The  symbol blinks
    - ii. Press "+" or "-" to increase or decrease the baking time. With each push, the time changes with 1 minute; when pressed continuously it will change with 10 minutes.
    - iii. Available baking time: 1-60 mins.
    - iv. The 'Dehydrate' program can be adapted from 1 min to 8 hours.

## DELAYED START FUNCTION

1. Press the "PRESET" button and the control panel will show a standard time of 1 hour.
2. You can adapt the delayed time by pressing "+" and "-". With each push the time will change with 1 minute, when pressed continuously, it will change with 10 minutes.
3. Available time for delayed start: from 1 minute to 9 hours 59 minutes.
4. Once the delayed time is set, choose the desired baking program by pressing 'Menu'.
5. Press 'ON/OFF' to confirm your choice of baking program and delayed time.
6. The countdown will start.

## PAUSE FUNCTION

1. During the baking program, opening the door will induce an automatic stop of the appliance. The appliance will go into 'pause' modus. It will

turn off completely only after 30 minutes.

2. Only the "ON/OFF" and "ROTATION" buttons will be active; the other buttons will be locked.
  3. Close the door, the baking process will continue
- ### ROTATION-FUNCTION
1. This function activates the turning of the skewers (for the chicken or for the brochettes) and provides a more uniform baking of the food.
  2. Press the  button.
  3. Press once again and the turning function will stop.

## END OF THE BAKING PROCESS

Once the baking process is finished, you will hear a sound signal and the heating element will shut down, but the ventilation will operate for 1 more minute, until the inner temperature has dropped.

Remark: never touch the accessories with your hands when removing the preparation from the appliance.

If the food is not ready yet, reset the appliance for some extra minutes.

Press 'On/Off' to stop the appliance and unplug the appliance.



## MAINTENANCE

Clean the appliance after each use. Do not use metal kitchen utensils or aggressive cleaning products to clean the appliance. This could damage it.

1. Pull the plug from the socket and let the appliance cool down.
2. Clean the inside of the appliance with hot water and a soft sponge.
3. Use a dishwashing brush to clean the heating elements to remove possible rests.
4. Use a moist cloth to clean the outside of the appliance.
5. The accessories are dishwasher proof.  
You can also clean them in hot soapy water with a soft sponge.

## STORAGE

Make sure all parts are clean and dry.  
Store the appliance in a clean dry place.

## ENVIRONMENTAL PROTECTION – NORM 2002/96/CE

WEEE Symbol (Waste Electrical and Electronic Equipment, electrical and electronic waste)

In order to protect our environment and your health, disposal at the end of the lifetime of electric appliances must be treated under certain rules and this requires involvement of everyone, supplier or user. Therefore, your appliance cannot in any way be disposed in a public waste bin or with normal domestic waste, as indicated by the symbol on the rating plate. When disposing of the appliance it is your responsibility to bring the appliance to an official collection centre for recycling of electric and electronic appliances. For more information on the collection centres for recycling of appliances at the end of their lifetime, please contact the local authorities in your area, the household waste disposal service provider or the store where you bought your appliance.

## ELECTRICAL CORD

Carefully check the electrical cord before each use. If it is damaged, do not use the appliance. The electrical cord can only be replaced by Dalcq S.A., her after sales service or a capable and authorised person in order to avoid any danger for the user. The electrical cord used is a HO5VV-F 3 G 0,75 mm<sup>2</sup>. These appliances comply to the 2006/95/ CE, 2004/108/CE, DEEE 2002/96/CE, rohs 2002/95/CE norms and the 1935/2004 regulation of the European Parliament on materials and articles intended to come into contact with food.

## WARRANTY

Dalcq S.A. provides a special warranty on all parts of the appliance subject to conditions below. The legal regulations about warranty as well as the rights resulting from the legislation about responsibility of the defective products remain unaffected. Possible right to reimbursement of the buyer in case of defaults remain valid, if the conditions below are met.

1. Period of the warranty  
The warranty applies to all parts of the appliance and starts from the date of purchase (date of invoice) of the appliance and has a duration of 2 years when used privately.
2. Object of the warranty  
Dalcq S.A. covers the material, construction and manufacturing defaults, provided the default was present at delivery and that the appliance was correctly operated by the buyer. The warranty covers free repair, or exchange of one or more defective components, or the exchange of the appliance for another appliance of the same value. It is up to Dalcq S.A. to decide which measure to undertake.

### 3. Warranty case

When breakdown/default, you must immediately advise :

- The store where you bought the appliance
- The after sales service (written or via email) that the appliance will be returned, to provide an extended description of the problem with pictures

### 4. Packaging

It is recommended to use the original packaging to return the appliance. If you use a different packaging, make sure it provides enough protection for typical transport risks and that it offers sufficient protection. A simple cardboard box filled with paper is not sufficient. Dalcq S.A. cannot be held responsible for damage resulting from insufficient packaging. The warranty then expires. The after sales service will inform you of the return procedure as well as of the costs this implies.

### 5. Cleaning

If you don't clean the parts or the appliance before returning it, Dalcq S.A. will invoice a cleaning set rate. It is the responsibility of the buyer to prove the real costs of cleaning are inferior to the invoiced set rate.

### 6. Withdrawal of the right to warranty

The right to warranty is withdrawn by :

- Incorrect use, treatment and storage.  
(for example, defaults caused by humidity, high temperatures)
- Repairs, repair attempts, modifications of any kind and use of non-original parts, etc. which were not executed by Dalcq S.A. or by an authorized company
- Insufficient packaging and bad transport
- Inappropriate mechanical influences on the appliance or on the parts of the appliance

- Defaults that are not caused by the finishing or production of the appliance, such as fall, collision, damage, fire, earthquake, damage by flood, lightning, etc
- Use other than household use, especially in a commercial environment
- The costs incurred by Dalcq S.A. because of the returning of the appliance by the buyer, without warranty or right to restitution will be for the buyer

#### 7. After Sales Service

Dalcq S.A. - Rue du Hainaut 86  
6180 Courcelles - Belgium  
[support@dalcq.com](mailto:support@dalcq.com)

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