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› Euro-Pro F1066 5-Liter Electronic Stainless Steel Deep Fryer User Manual

## Euro-Pro F1066

# Euro-Pro F1066 5-Liter Electronic Stainless Steel Deep Fryer User Manual

Model: F1066 | Brand: Euro-Pro (Manufactured by SharkNinja)

## 1. INTRODUCTION

Welcome to the user manual for your new Euro-Pro F1066 5-Liter Electronic Stainless Steel Deep Fryer. This appliance is designed for efficient and safe deep frying of various foods, providing delicious results with ease. Its generous 5-liter capacity and precise electronic controls ensure consistent cooking performance. Please read this manual thoroughly before operating your deep fryer to ensure safe and optimal use.

## 2. IMPORTANT SAFETY INSTRUCTIONS

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

- Read all instructions before using the deep fryer.
- Do not touch hot surfaces. Always use handles or knobs.
- To protect against electrical shock, do not immerse the control panel, cord, or plug in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.

- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended household use.
- This deep fryer features a detachable safety power cord designed to prevent accidents. Ensure it is properly connected before use.
- The appliance is equipped with an automatic shut-off feature for safety.

### 3. PRODUCT OVERVIEW

Familiarize yourself with the components of your Euro-Pro F1066 Deep Fryer to ensure proper assembly and operation.



Image showing the Euro-Pro F1066 Deep Fryer with its stainless steel body, black handles, and digital control panel on top. This view provides a general perspective of the appliance.



Close-up image of the digital electronic control panel, displaying the temperature readout, timer, and buttons for power, ready indicator, temperature adjustment (+/-), and timer adjustment (+/-).

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## 4. SETUP AND INITIAL USE

### 4.1 Unpacking

- Carefully remove all packaging materials, including any protective films or inserts, from the deep fryer and its components.
- Retain the packaging for future storage or transport if needed.

### 4.2 Initial Cleaning

- Before first use, wash the frying basket, lid, and removable oil container in warm, soapy water. Rinse thoroughly and dry completely.
- Wipe the exterior of the deep fryer body with a damp cloth. Do not immerse the main unit or control panel in water.

### 4.3 Assembling the Fryer

- Place the removable oil container securely into the main body of the deep fryer.
- Ensure the heating element and control panel assembly are correctly seated on top of the oil container. The unit has a safety interlock that prevents operation if not properly assembled.
- Insert the frying basket into the oil container.

### 4.4 Filling with Oil

- Pour appropriate cooking oil (e.g., vegetable oil, canola oil, peanut oil) into the oil container.
  - Fill the oil between the MIN and MAX fill lines indicated inside the container. Do not overfill or underfill. The 5-liter capacity refers to the maximum oil volume.
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## 5. OPERATING YOUR DEEP FRYER

### 5.1 Powering On

- Plug the detachable safety power cord into a grounded electrical outlet. The digital display on the control panel will illuminate.
- Press the **POWER** button to turn on the unit.

### 5.2 Setting Temperature

- Use the **TEMPERATURE +** and **-** buttons to set your desired frying temperature. The digital display will show the set temperature.

### 5.3 Preheating

- The deep fryer will begin heating the oil to the set temperature. The **READY** indicator light will illuminate once the oil has reached the target temperature. This may take several minutes depending on the oil volume and desired temperature.

## 5.4 Frying Food

- Carefully place the food into the frying basket. Do not overload the basket, as this can lower the oil temperature significantly and result in soggy food. The extra large basket holds up to 2 pounds of food.
- Slowly lower the basket into the hot oil.
- Fry for the recommended time or until golden brown and cooked through.

## 5.5 Using the Timer

- The deep fryer includes a digital timer. Use the **TIMER +** and - buttons to set the desired cooking time.
- The timer will count down and may sound an alert when finished.

## 5.6 After Frying

- Carefully lift the frying basket from the oil and hook it onto the side of the fryer to allow excess oil to drain.
- Remove food from the basket and place on paper towels to absorb any remaining oil.
- Press the **POWER** button to turn off the unit, then unplug the detachable safety power cord from the wall outlet.

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## 6. CARE AND MAINTENANCE

### 6.1 Oil Management

- Always allow the oil to cool completely before handling or cleaning. This can take several hours.
- Once cooled, the oil can be filtered through a fine-mesh sieve or cheesecloth to remove food particles, then stored in an airtight container for reuse.
- Dispose of old oil responsibly according to local regulations. Do not pour oil down the drain.

### 6.2 Cleaning the Fryer

- Ensure the deep fryer is unplugged and completely cool before cleaning.
- Disassemble all removable parts: lid, frying basket, and oil container.
- Wash these removable parts in warm, soapy water. They are often dishwasher safe, but refer to specific product instructions if available.
- Wipe the exterior stainless steel body and the control panel assembly with a damp cloth. For stubborn stains, use a mild non-abrasive cleaner.
- **IMPORTANT:** Never immerse the control panel assembly or the main electrical unit in water or any other liquid.
- Dry all parts thoroughly before reassembling or storing.

### 6.3 Storage

- Store the deep fryer in a cool, dry place, away from direct sunlight and moisture.
- Ensure all components are clean and dry before storage.

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## 7. TROUBLESHOOTING GUIDE

If you encounter issues with your deep fryer, consult the following table for common problems and solutions.

Problem	Possible Cause	Solution
Deep fryer does not power on.	Power cord not securely plugged in; safety interlock not engaged; power outlet issue.	Ensure the detachable safety power cord is fully inserted into both the unit and the wall outlet. Verify the control panel assembly is correctly seated on the main unit. Check the power outlet with another appliance.
Oil is not heating up.	Temperature not set; unit not turned on; heating element malfunction.	Press the POWER button. Set the desired temperature using the +/- buttons. If the issue persists, contact customer support.
Food is not crispy or cooks slowly.	Oil temperature too low; too much food in the basket (overloading); old oil.	Ensure the oil has reached the set temperature (READY light is on). Fry smaller batches of food. Replace old oil with fresh oil.
Unit shuts off unexpectedly during operation.	Overheating safety feature activated; loose power connection.	Unplug the unit and allow it to cool down completely. Check power cord connection. If the problem persists, contact customer support.

## 8. PRODUCT SPECIFICATIONS

Detailed technical specifications for the Euro-Pro F1066 Deep Fryer.

Feature	Detail
Model	F1066
Capacity	5 Liters
Power (Wattage)	1800 Watts
Material	Stainless Steel
Product Dimensions (D x W x H)	30.5 cm x 58.4 cm x 22.9 cm (approx. 12 x 23 x 9 inches)
Item Weight	4.22 kg (approx. 9.3 lbs)
Control Type	Digital Electronic Control Panel
Special Features	Fully immersed heating element, detachable safety power cord, automatic shut-off, extra large basket.



Image illustrating the approximate dimensions of the Euro-Pro F1066 Deep Fryer, showing its depth (30.48cm), width (58.42cm), and height (22.86cm) for reference.

## 9. WARRANTY AND CUSTOMER SUPPORT

This Euro-Pro F1066 5-Liter Electronic Stainless Steel Deep Fryer comes with a limited warranty provided by the manufacturer, SharkNinja. Please refer to the warranty card or documentation included with your original purchase for specific terms, conditions, and duration of the warranty.

For technical assistance, replacement parts, or to make a warranty claim, please contact SharkNinja customer support. Contact information can typically be found on the manufacturer's official website or on the product packaging.

