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TWINBIRD EP-D692SI

TWINBIRD Electric Fryer

Model: EP-D692SI

1. INTRODUCTION

Thank you for purchasing the TWINBIRD Electric Fryer, Model EP-D692SI. This compact and efficient appliance is designed to make deep-frying at home safer, cleaner, and more enjoyable. Its precise temperature control ensures perfectly crispy results every time, while features like the lift-type basket and integrated filter address common concerns about oil splattering and odors. Please read this manual thoroughly before use to ensure safe and optimal operation.



Figure 1.1: The TWINBIRD Electric Fryer EP-D692SI. This image shows the compact design of the electric fryer, highlighting its sleek appearance and user-friendly controls.

2. SAFETY PRECAUTIONS

WARNING: To reduce the risk of fire, electric shock, or injury, read and understand all instructions before using this appliance.

- Always place the fryer on a stable, heat-resistant surface away from walls and cabinets.
- Do not immerse the main unit, cord, or plug in water or other liquids.
- Ensure the oil level is between the MIN and MAX marks to prevent overflow or insufficient frying.
- Do not touch hot surfaces. Use handles or knobs.
- 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.
- Close supervision is necessary when any appliance is used by or near children.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Use only accessories recommended by the manufacturer.
- Never leave the fryer unattended during operation.
- Be extremely cautious when moving an appliance containing hot oil or other hot liquids.

3. PARTS AND COMPONENTS

Familiarize yourself with the parts of your TWINBIRD Electric Fryer:

- Main Unit (PBT material)
- Inner Pot (AL fluororesin processed)
- Frying Basket (SWP material)
- Lid with integrated filter
- Temperature Control Dial
- Power Indicator Light



Figure 3.1: Top-down view of the TWINBIRD Electric Fryer. This image provides a clear view of the lid, control panel, and the opening for the frying basket, illustrating the compact and functional design.



Figure 3.2: Hand holding the frying basket filled with french fries. This image demonstrates the lift-type basket feature, showing how food can be easily lifted and drained after frying.

4. SETUP

1. **Unpacking:** Carefully remove all packaging materials and the fryer from the box. Keep the original packaging for future storage or transport.
2. **Initial Cleaning:** Before first use, wash the inner pot, frying basket, and lid with warm soapy water. Rinse thoroughly and dry completely. Wipe the exterior of the main unit with a damp cloth.
3. **Placement:** Place the fryer on a flat, stable, and heat-resistant surface. Ensure there is adequate ventilation around the unit, at least 10 cm (4 inches) of space from walls or other appliances.
4. **Add Oil:** Pour cooking oil into the inner pot. Ensure the oil level is between the MIN and MAX indicators marked inside the pot. Do not overfill or underfill. The recommended oil capacity is 1 liter.
5. **Assemble:** Place the inner pot securely into the main unit. Insert the frying basket into the inner pot. Close the lid.
6. **Connect Power:** Plug the power cord into a standard AC100V electrical outlet.



Figure 4.1: The TWINBIRD Electric Fryer box with the instruction manual visible inside. This image illustrates the product's packaging and the location of the manual upon unboxing.

5. OPERATING INSTRUCTIONS

1. **Preheating:** Turn the temperature control dial to your desired frying temperature. The power indicator light will illuminate, indicating that the fryer is heating.
2. **Temperature Control:** The fryer will automatically maintain the set temperature. The indicator light will turn off once the desired temperature is reached and cycle on/off during operation to maintain it.
3. **Adding Food:** Prepare your food items. Place them into the frying basket. With the lid closed, use the lift mechanism to slowly lower the basket into the hot oil. This feature helps prevent oil splattering.

4. **Frying:** Fry food until golden brown and cooked through. Frying times vary depending on the type and quantity of food. Refer to recipes or general deep-frying guidelines.
5. **Removing Food:** Once frying is complete, use the lift mechanism to raise the basket out of the oil. Allow excess oil to drain back into the pot.
6. **Serving:** Carefully transfer the fried food from the basket to a plate lined with paper towels to absorb any remaining oil.
7. **Shutting Down:** Turn the temperature control dial to the "OFF" position. Unplug the fryer from the electrical outlet. Allow the oil to cool completely before handling or cleaning.



Figure 5.1: The TWINBIRD Electric Fryer in use, surrounded by various fried foods such as chicken wings, shrimp tempura, and french fries. This image illustrates the versatility of the fryer for preparing different dishes.

6. MAINTENANCE AND CLEANING

Regular cleaning ensures the longevity and optimal performance of your fryer.

1. **Cool Down:** Always ensure the fryer and oil have completely cooled down before cleaning. This can take several hours.
2. **Oil Disposal:** Once cooled, carefully pour the used oil into a suitable container for disposal. Do not pour oil down the drain.
3. **Removable Parts:** The lid and inner pot are removable and can be washed thoroughly with warm soapy water. The frying basket can also be washed. Rinse all parts well and dry completely before reassembling or storing.
4. **Main Unit:** Wipe the exterior of the main unit with a damp cloth. Do not immerse the main unit in water.
5. **Filter Cleaning:** The integrated filter in the lid helps reduce odors and fumes. Clean it regularly according to the instructions in the full manual (if applicable, otherwise assume it's part of the lid cleaning).
6. **Storage:** Store the clean and dry fryer in a cool, dry place.

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Fryer does not turn on.	Not plugged in; power outlet malfunction; unit not assembled correctly.	Ensure plug is securely in outlet; test outlet with another appliance; check inner pot and lid are correctly placed.
Oil not heating.	Temperature dial set to OFF; insufficient oil.	Turn dial to desired temperature; ensure oil level is between MIN/MAX.
Food not crispy.	Oil temperature too low; too much food in basket; food too wet.	Increase temperature; fry in smaller batches; pat food dry before frying.
Excessive oil splattering.	Food too wet; oil level too high; lid not closed properly.	Ensure food is dry; check oil level; ensure lid is securely closed when lowering basket.

8. SPECIFICATIONS

Feature	Detail
Model Number	EP-D692SI
Dimensions (W x D x H)	Approx. 20 x 34.5 x 22 cm
Weight (including accessories)	3.8 kg
Power Supply	AC100V
Power Consumption	800W
Oil Capacity	1 Liter
Main Body Material	PBT
Inner Pot Material	AL Fluororesin Processed
Basket Material	SWP

9. WARRANTY AND SUPPORT

This TWINBIRD product is covered by a manufacturer's warranty. Please refer to the warranty card included with your purchase for specific terms and conditions, including the warranty period and coverage details. Keep your proof of purchase for warranty claims.

For technical support, spare parts, or service inquiries, please contact TWINBIRD customer service. Contact information can typically be found on the TWINBIRD official website or on the warranty card. You can also visit the official TWINBIRD store on Amazon for more information: [TWINBIRD Store](#)