

## Manuals+

[Q & A](#) | [Deep Search](#) | [Upload](#)

manuals.plus /

› [Princess](#) /

› [Princess 182611 Mini Fryer and Fondue User Manual](#)

## Princess 0182611

# Princess 182611 Mini Fryer and Fondue

## USER MANUAL

### Introduction

Thank you for purchasing the Princess 182611 Mini Fryer and Fondue. This versatile appliance is designed for both deep-frying and fondue, offering a compact solution for small households, students, or anyone who enjoys quick and easy meals. Please read this manual carefully before use to ensure safe and optimal operation.

### Important Safety Instructions

- Always ensure the appliance is placed on a stable, heat-resistant surface.
- Do not immerse the appliance, cord, or plug in water or any other liquid.
- Keep out of reach of children and pets.
- 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.
- 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.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Never leave the appliance unattended during operation.
- This appliance is intended for household use only.

### Product Components

Familiarize yourself with the parts of your Princess Mini Fryer and Fondue:

- Main Unit (Stainless Steel Housing)
- Removable Oil Container

- Frying Basket with Handle
- Lid with Odor Filter and Viewing Window
- Temperature Control Dial
- Power Indicator Light
- Fondue Ring (for fondue use)
- Fondue Forks (6 pieces)



The Princess 182611 Mini Fryer with its lid open, revealing the removable oil container and the frying basket. This image shows the main components of the appliance in its frying configuration.



An exploded view of the Princess 182611 Mini Fryer, illustrating how the fondue ring and six colored fondue forks are assembled for fondue use. The main unit and the removable oil container are visible.

## Setup and Initial Use

1. **Unpacking:** Carefully remove all packaging materials and stickers from the appliance.
2. **Cleaning:** Before first use, clean the removable oil container, frying basket, lid, fondue ring, and fondue forks with warm soapy water. Rinse thoroughly and dry completely. The removable parts are dishwasher-safe.
3. **Placement:** Place the main unit on a stable, flat, and heat-resistant surface, away from walls or other heat-sensitive objects. Ensure adequate ventilation around the appliance.
4. **Filling with Oil/Liquid:**
  - **For Frying:** Fill the removable oil container with suitable frying oil or liquid fat up to the maximum fill line indicated inside the container. Do not overfill or underfill.
  - **For Fondue:** Fill with appropriate fondue oil, broth, cheese, or chocolate up to the recommended level for fondue.
5. **Assembly:**

- **For Frying:** Place the frying basket into the oil container. Ensure the lid is properly closed.
- **For Fondue:** Remove the frying basket and place the fondue ring on top of the oil container. Insert the fondue forks into the designated slots on the ring.

6. **Power Connection:** Plug the power cord into a grounded wall outlet.

## Operating Instructions

### Deep Frying

1. Ensure the oil container is filled with oil to the correct level.
2. Set the temperature control dial to the desired frying temperature. Refer to the temperature guide on the appliance or food packaging. The power indicator light will illuminate.
3. Allow the oil to heat up. The indicator light will turn off when the set temperature is reached, and will cycle on and off during operation to maintain temperature. The rapid heating element (840 Watts) ensures quick warm-up.
4. Carefully lower the frying basket with food into the hot oil. Do not overload the basket to ensure even cooking and prevent oil overflow.
5. Close the lid. The integrated odor filter helps reduce frying smells.
6. Fry for the recommended time. Use the viewing window on the lid to monitor the cooking process without opening the lid.
7. Once cooked, carefully lift the frying basket and hook it onto the edge of the oil container to drain excess oil.
8. Remove the food and place it on paper towels to absorb any remaining oil.
9. When finished, turn the temperature dial to 'OFF' and unplug the appliance.



The Princess 182611 Mini Fryer with a basket full of golden-brown onion rings, demonstrating its frying capability. The appliance's compact design is visible.



A close-up of the Princess 182611 Mini Fryer with its lid closed, allowing a view of french fries cooking through the integrated viewing window. The odor filter vents are also visible on the lid.

## Fondue

1. Ensure the frying basket is removed and the fondue ring is securely placed on the oil container.
2. Fill the container with your chosen fondue liquid (oil, broth, cheese, chocolate).
3. Set the temperature control dial to the appropriate setting for your fondue type. For oil fondue, higher temperatures are typically used (e.g., 170-190°C). For cheese or chocolate fondue, lower temperatures are required.
4. Allow the liquid to heat up. The indicator light will signal when the temperature is reached.
5. Use the provided fondue forks to dip food items into the hot liquid. The colored tips of the forks help identify individual forks.
6. Exercise caution as the liquid will be hot.
7. When finished, turn the temperature dial to 'OFF' and unplug the appliance.



Two individuals are shown enjoying a fondue meal using the Princess 182611 Mini Fryer. Various ingredients like meat, vegetables, and sauces are arranged around the appliance, highlighting its use as a fondue pot.



The Princess 182611 Mini Fryer set up for fondue, with the fondue ring and six colorful fondue forks inserted. This image clearly shows the appliance's dual functionality.



A detailed close-up of the control panel on the Princess 182611 Mini Fryer, showing the temperature control dial with settings from 140°C to 190°C, and the power indicator light. Recommended frying times and temperatures for various foods are also visible.

## Maintenance and Cleaning

Regular cleaning ensures the longevity and hygiene of your appliance.

1. **Always unplug** the appliance from the power outlet and allow it to cool completely before cleaning. This can take several hours for the oil to cool down.
2. **Draining Oil:** Once the oil has cooled, carefully pour it out of the removable container. Dispose of used oil responsibly.
3. **Cleaning Removable Parts:** The removable oil container, frying basket, lid, fondue ring, and fondue forks are **dishwasher-safe**. Alternatively, wash them with warm soapy water and a non-abrasive sponge. Rinse thoroughly and dry completely before reassembly or storage.
4. **Cleaning Main Unit:** Wipe the exterior of the main unit with a damp cloth. Do not use abrasive cleaners or scourers. Never immerse the main unit in water or any other liquid.

5. **Odor Filter:** The lid contains an odor filter. This filter may need occasional replacement depending on usage. Refer to the manufacturer's website or customer support for replacement filters.

6. **Storage:** Store the clean and dry appliance in a cool, dry place.

## Troubleshooting

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outlet faulty; temperature dial not set.	Ensure plug is securely in a working outlet; check circuit breaker; turn temperature dial to desired setting.
Oil not heating up.	Temperature dial set too low; appliance not receiving power.	Increase temperature setting; check power connection.
Food not cooking evenly.	Basket overloaded; oil temperature too low.	Do not overload the basket; ensure oil is at correct temperature before adding food.
Excessive smoke or odor.	Oil is old or dirty; oil temperature too high; food burning.	Replace old oil; reduce temperature; ensure food is not overcooked.

## Technical Specifications

<b>Brand:</b>	Princess
<b>Model Number:</b>	0182611
<b>Color:</b>	Grey
<b>Product Dimensions:</b>	21.01 cm (Depth) x 22 cm (Width) x 19 cm (Height)
<b>Weight:</b>	1.6 kg
<b>Capacity (Volume):</b>	1.2 Liters
<b>Power/Wattage:</b>	840 Watts
<b>Voltage:</b>	230 Volts
<b>Material:</b>	Stainless Steel
<b>Special Features:</b>	Removable lid, Lid with viewing window, Maximum fill level indicator, Fill level indicator



Diagram showing the approximate dimensions of the Princess 182611 Mini Fryer: 19cm height, 22cm width, and 21.01cm depth.

## Warranty and Support

For warranty information, product registration, or technical support, please refer to the official Princess website or contact their customer service department. Keep your proof of purchase for any warranty claims.

Official Princess Website: [www.princesshome.eu](http://www.princesshome.eu)