

Manuals.plus /

- › FRITEL /
- › Fritel FR 1465 Fryer Instruction Manual, 2600W Stainless Steel

FRITEL FR 1465

Fritel FR 1465 Fryer Instruction Manual

Model: FR 1465 | Brand: FRITEL

1. INTRODUCTION

This manual provides essential information for the safe and efficient use of your Fritel FR 1465 fryer. This appliance is designed for deep-frying various foods. Please read all instructions carefully before first use and retain this manual for future reference.



2. IMPORTANT SAFETY INSTRUCTIONS

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and injury to persons.

- Read all instructions before operating the fryer.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse the control unit, 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 use.
- Ensure the oil level is always between the MIN and MAX marks to prevent overflow or insufficient heating.

3. SETUP

1. **Unpacking:** Carefully remove all packaging materials and promotional labels from the fryer. Keep packaging for storage or disposal.
2. **Initial Cleaning:** Before first use, wash the frying basket, lid, and oil pan in warm soapy water. Rinse thoroughly and dry completely. Wipe the exterior of the fryer with a damp cloth. Ensure the electrical control unit is never immersed in water.
3. **Placement:** Place the fryer on a stable, heat-resistant, and dry surface, away from water sources and other heat-emitting appliances. Ensure there is adequate ventilation around the unit.
4. **Assembly:** Insert the oil pan into the fryer housing. Place the heating element and control unit securely onto the fryer, ensuring it is correctly seated. The fryer will not operate if the control unit is not properly installed.
5. **Filling with Oil/Fat:** Fill the oil pan with liquid frying oil or solid frying fat up to the indicated MIN and MAX levels. Do not overfill or underfill. If using solid fat, melt it slowly on low heat before adding to the fryer, or cut it into small pieces and melt it in the fryer at a low temperature setting (e.g., 100°C) before increasing to the desired frying temperature.



Image: A detailed view of the fryer's side, highlighting the control panel and heating element assembly.

4. OPERATING INSTRUCTIONS

1. **Connect Power:** Plug the power cord into a grounded 230V AC electrical outlet.
2. **Set Temperature:** Turn the thermostat knob to the desired frying temperature. For most foods like fresh fries, 175°C (347°F) is recommended for the first fry and 190°C (374°F) for the second fry. Frozen products typically require 170°C (338°F).
3. **Preheating:** The indicator light will illuminate, signifying that the fryer is heating. Once the set temperature is reached, the indicator light will turn off. This usually takes 10-15 minutes depending on the oil volume and initial temperature.
4. **Add Food:** Place the food to be fried into the frying basket. Do not overload the basket; fry in small batches to ensure even cooking and maintain oil temperature. Slowly lower the basket into the hot oil.
5. **Frying:** Fry for the recommended time. Refer to food packaging for specific frying times and temperatures.
6. **Remove Food:** Once frying is complete, carefully lift the basket out of the oil and hook it onto the basket rest to allow excess oil to drain.
7. **Serve:** Transfer fried food to a serving dish lined with paper towels to absorb any remaining oil.
8. **Turn Off:** After use, turn the thermostat knob to the 'OFF' position and unplug the fryer from the wall outlet.



Image: Golden French fries, ready for serving.



Image: Fried croquettes, a common deep-fried dish.



Image: Fried spring rolls, another example of food prepared in a deep fryer.

5. MAINTENANCE AND CLEANING

Regular cleaning ensures optimal performance and extends the lifespan of your fryer. Always ensure the fryer is unplugged and completely cooled down before cleaning.

1. **Cool Down:** Allow the oil to cool completely (at least several hours, preferably overnight) before attempting to clean.
2. **Drain Oil:** Carefully remove the cooled oil. It can be filtered and reused several times or disposed of properly according to local regulations.
3. **Disassemble:** Remove the frying basket, lid, and the electrical control unit with the heating element.
4. **Clean Components:** The oil pan, frying basket, and lid are dishwasher safe. Alternatively, wash them in warm soapy water, rinse thoroughly, and dry completely.
5. **Clean Heating Element/Control Unit:** Wipe the heating element and the exterior of the control unit with a damp cloth. Do not immerse the electrical control unit in water or any other liquid. Ensure no water enters the electrical components.
6. **Clean Exterior:** Wipe the exterior housing of the fryer with a damp cloth. Do not use abrasive cleaners or scouring pads.
7. **Reassemble:** Once all parts are clean and dry, reassemble the fryer.

6. TROUBLESHOOTING

- **Fryer does not heat:**

- Check if the power cord is securely plugged into a working outlet.
- Ensure the electrical control unit is correctly seated in its housing. The fryer has a safety switch that prevents operation if not properly assembled.
- Verify that the thermostat knob is set to a temperature above 'OFF'.

- **Food is not crispy or takes too long to cook:**

- Ensure the oil has reached the correct temperature before adding food. Wait for the indicator light to turn off.
- Do not overload the basket. Frying too much food at once lowers the oil temperature significantly.
- Check the quality of the oil. Old or degraded oil can affect frying performance.
- Ensure food is as dry as possible before frying, especially frozen items. Excess moisture can lower oil temperature and result in soggy food.

- **Oil overflows during frying:**

- Ensure the oil level is not above the MAX mark when cold.
- Do not add wet food to the fryer, as water can cause oil to splatter and overflow.

7. SPECIFICATIONS

Brand	FRITEL
Model Number	FR 1465
Color	Stainless Steel
Power	2600 Watts
Capacity	4 Liters
Voltage	230 Volts
Material	Metal
Product Dimensions (L x W x H)	22 x 40 x 27.8 cm
Item Weight	3.4 Kilograms

8. WARRANTY AND SUPPORT

The Fritel FR 1465 Fryer comes with a **10-year warranty** upon online registration. This warranty covers manufacturing defects under normal household use. Please retain your proof of purchase for warranty claims.



Image: 10-year warranty badge, highlighting the extended warranty period.

For detailed warranty terms, product registration, or technical support, please visit the official FRITEL website or contact their customer service department. Contact information can typically be found on the manufacturer's website or in the product packaging.

For further assistance, you may visit the FRITEL Brand Store.