Saved from manuals.plus.
Open the live page for links to other documents and user manuals.

Severin FR 2431

SEVERIN FR 2431 2000W Stainless Steel Deep Fryer Instruction Manual

Model: FR 2431 | Brand: Severin

1. Introduction

This manual provides comprehensive instructions for the safe and efficient operation, maintenance, and troubleshooting of your SEVERIN FR 2431 2000W Stainless Steel Deep Fryer. Please read all instructions carefully before first use and retain this manual for future reference.

The SEVERIN deep fryer is designed for preparing a variety of fried foods, including fries, vegetables, fish, seafood, meats, and donuts, ensuring perfectly golden and crispy results. It features a 3-liter oil capacity, suitable for frying up to 400g of food.

Safety Information

Always observe the following safety precautions to prevent injury or damage:

- Read all instructions before use.
- Do not immerse the control unit, cord, or plug in water or other liquids.
- Ensure the appliance is placed on a stable, heat-resistant surface, away from walls and flammable materials.
- Always use the deep fryer with the recommended amount of oil.
- The heating element automatically switches off when removed from the unit, and an overheat protection system is integrated for enhanced safety.
- Exercise extreme caution when handling hot oil.
- Keep out of reach of children.
- Unplug the appliance from the power outlet when not in use and before cleaning.

2. Product Components

Familiarize yourself with the parts of your SEVERIN FR 2431 Deep Fryer:

Figure 2.1: SEVERIN FR 2431 Deep Fryer, assembled with basket handle extended. This image shows the complete unit, including the stainless steel housing, control panel, and frying basket.

1. **Control Unit:** Contains the thermostat, indicator lights, and heating element connection.
2. **Heating Element:** Submerged in oil for heating.
3. **Oil Tank (Enameled):** Removable container for frying oil.
4. **Frying Basket:** With a practical handle for immersing and lifting food.
5. **Anti-Splash Lid:** Removable lid with a viewing window and integrated grease filter.
6. **Stainless Steel Housing:** Main body of the deep fryer.
7. **Power Cord Storage:** Integrated compartment at the rear for tidy storage.

Figure 2.2: Top view of the SEVERIN FR 2431 Deep Fryer, featuring the anti-splash lid with a viewing window and grease filter. This view highlights the lid's design for splatter reduction and monitoring.

Figure 2.3: Rear view of the SEVERIN FR 2431 Deep Fryer, highlighting the integrated power cord storage compartment for convenient storage.

3. Setup

Follow these steps to set up your deep fryer for first use:

1. **Unpack:** Carefully remove all components from the packaging. Retain packaging for future storage or transport.
2. **Clean:** Before first use, wash the oil tank, frying basket, and lid in warm soapy water. Rinse thoroughly and dry completely. The oil tank and frying basket are dishwasher-safe.
3. **Assemble:**
    a. Place the stainless steel housing on a stable, heat-resistant surface.
    b. Insert the clean, dry enameled oil tank into the housing.
    c. Carefully place the control unit with the heating element into the designated slot on the housing, ensuring the heating element is fully submerged in the oil tank. The safety switch will prevent operation if not correctly seated.

4. **Add Oil:** Fill the oil tank with suitable frying oil (e.g., vegetable oil, sunflower oil) up to the maximum fill line indicated inside the tank. Do not overfill or underfill. The capacity is 3 liters.
5. **Connect Power:** Plug the power cord into a grounded electrical outlet. Ensure the voltage matches your local supply (230 Volts).

Figure 3.1: Correct insertion of the heating element into the oil tank during assembly.

Figure 3.2: Disassembled components of the deep fryer, illustrating parts for cleaning and assembly.

4. Operating Instructions

Preheating

1. Ensure the deep fryer is properly assembled and filled with oil.
2. Place the lid on the deep fryer.
3. Turn the temperature control dial to the desired frying temperature (up to 190°C). The red 'Power' indicator light will illuminate.
4. The green 'Working' indicator light will illuminate when the oil is heating and turn off once the set temperature is reached. Allow sufficient time for the oil to preheat.

Frying Process

1. Once the oil is preheated (green light off), carefully lower the frying basket containing the food into the hot oil. Do

not overload the basket; fry in small batches for best results.

2. Place the anti-splash lid back on the fryer. Use the viewing window to monitor the cooking process.
3. Fry for the recommended time (refer to the guidelines below or food packaging).
4. When cooking is complete, carefully lift the basket and hook it onto the edge of the oil tank to allow excess oil to drain.
5. Remove food from the basket and place on paper towels to absorb any remaining oil.
6. After use, turn the temperature dial to the 'OFF' position and unplug the appliance. Allow the oil to cool completely before handling or cleaning.

Temperature and Time Guidelines

The control panel provides general recommendations. Adjust as needed based on food type and desired crispness.

Figure 4.1: Control panel with temperature settings and visual cooking time guides.

Recommended Frying Temperatures and Times

Food Type	Temperature	Approximate Time
Mushrooms	150°C	3-5 min
Fish	160°C	3-5 min
Chicken	170°C	2-4 min
Meat	180°C	10-12 min
Fries	190°C	8-10 min

5. Maintenance and Cleaning

Regular cleaning ensures optimal performance and extends the lifespan of your deep fryer. Always unplug the appliance and allow it to cool completely before cleaning.

Daily Cleaning

- After each use, once the oil has cooled, carefully remove the frying basket and lid.
- Wipe down the exterior of the deep fryer with a damp cloth. Do not use abrasive cleaners.
- The anti-splash lid's grease filter can be removed and cleaned or replaced as needed.

Deep Cleaning

For thorough cleaning, disassemble the deep fryer as shown in Figure 3.2:

1. Ensure the oil is completely cool. Carefully remove the control unit with the heating element.
2. Remove the oil tank. Dispose of used oil responsibly.
3. Wash the oil tank, frying basket, and lid in warm soapy water. These parts are also**dishwasher-safe**.
4. Clean the heating element and control unit with a damp cloth.**Never immerse the control unit or heating element in water.**
5. Dry all parts thoroughly before reassembly or storage.

Figure 5.1: Disassembled components for comprehensive cleaning.

6. Troubleshooting

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

Troubleshooting Guide

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; control unit not correctly seated; power outage.	Check power connection; ensure control unit is fully inserted; check household fuse/circuit breaker.
Oil not heating.	Temperature dial set too low; thermostat malfunction; overheat protection activated.	Increase temperature setting; allow unit to cool if overheat protection was triggered; contact customer support if issue persists.

Problem	Possible Cause	Solution
Food not crispy.	Oil temperature too low; too much food in basket; food not dry before frying.	Ensure oil is at correct temperature; fry in smaller batches; pat food dry before frying.
Excessive smoke.	Oil too old or dirty; oil temperature too high.	Replace oil; reduce frying temperature.

7. Technical Specifications

Specification	Detail
Brand	Severin
Model Name	FR 2431
Model Number	S72431
Power	2000 Watts
Voltage	230 Volts
Oil Capacity	3 Liters
Food Capacity (Fries)	Approx. 400g
Material	Stainless Steel
Color	Black/Brushed Stainless Steel
Dimensions (L x W x H)	39.5 x 23 x 23.5 cm
Item Weight	2.4 Kilograms
Special Features	Adjustable thermostat, viewing window, grease filter, dishwasher-safe parts (oil tank, basket), overheat protection, auto-off safety switch.

8. Warranty and Support

Your SEVERIN FR 2431 Deep Fryer comes with a commitment to quality. Spare parts are available for a period of **2 years** from the date of purchase.

For technical assistance, warranty claims, or to inquire about spare parts, please contact your local SEVERIN customer service or the retailer from whom you purchased the product. Please have your model number (FR 2431 or S72431) and proof of purchase ready.

For more information, you may visit the officialSeverin Brand Store.

Ask a question about this manual

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question

and use this page's manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. Privacy details.

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question

Open the live page

https://manuals.plus/asin/B00DZ9H8OO

More documents and user manuals: **https://manuals.plus/**