

FAGOR F-2100

Fagor F-2100 Deep Fryer Instruction Manual

Model: F-2100 (965010007)

1. IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before using the appliance. Keep this manual for future reference.

- Always ensure the deep fryer is placed on a stable, heat-resistant surface, away from walls and flammable materials.
- Do not immerse the control module, cord, or plug in water or any other liquid.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Do not touch hot surfaces. Use handles or knobs.
- Always unplug the appliance from the 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.
- Never leave the deep fryer unattended during operation.
- Exercise extreme caution when moving an appliance containing hot oil or other hot liquids.
- Do not use the appliance for anything other than its intended use.

2. PRODUCT OVERVIEW

The Fagor F-2100 Deep Fryer is designed for home use, offering efficient frying with a 2-liter capacity.



Image 1: Fagor F-2100 Deep Fryer. This image shows the complete deep fryer unit, including the stainless steel housing, lid, and the frying basket with its handle.

Key Features:

- **Power:** 1700 W for quick heating.
- **Capacity:** 2-liter oil capacity, suitable for approximately 0.8 kg of potatoes.
- **Construction:** Stainless steel housing.
- **Removable Components:** Fully detachable for easy cleaning, including an enamelled tank.
- **Temperature Control:** Adjustable thermostat from 160 °C to 190 °C.
- **Frying Basket:** Features a foldable and removable handle.
- **Cool Zone:** Located at the back of the tank to prevent food particles from burning and affecting oil quality.
- **Safety:** Cool-touch walls and integrated cord storage.

3. SETUP AND FIRST USE

3.1 Unpacking and Initial Cleaning:

1. Carefully remove all packaging materials and promotional labels from the deep fryer.
2. Wash the frying basket, lid, and the removable enamelled tank in warm, soapy water. Rinse thoroughly and dry completely.

3. Wipe the exterior of the deep fryer with a damp cloth. Do not immerse the main unit or control module in water.
4. Ensure all parts are completely dry before assembly.

3.2 Assembly:

1. Place the enamelled tank securely into the main housing of the deep fryer.
2. Insert the control module with the heating element into its designated slot at the back of the tank. Ensure it is firmly seated.
3. Attach the frying basket handle if it is detached.

3.3 Filling with Oil:

- Pour suitable frying oil (e.g., vegetable oil, sunflower oil) into the tank.
- Fill the tank between the MIN and MAX fill lines indicated inside the tank. Do not overfill or underfill. The capacity is approximately 2 liters.

4. OPERATION

4.1 Preheating the Oil:

1. Ensure the deep fryer is correctly assembled and filled with oil.
2. Plug the power cord into a grounded electrical outlet.
3. Set the desired frying temperature using the adjustable thermostat knob. The recommended temperature range is 160 °C to 190 °C, depending on the food type.
4. The indicator light will illuminate, signaling that the heating element is active. It will turn off once the set temperature is reached.

4.2 Frying Food:

1. Once the oil has reached the desired temperature, carefully place the food into the frying basket. Do not overload the basket.
2. Slowly lower the basket into the hot oil. Be cautious of oil splatters.
3. Place the lid on the deep fryer during frying to minimize splattering, but be aware of steam buildup.
4. Fry for the recommended time, referring to food packaging instructions or a frying guide.
5. When food is cooked, carefully lift the basket and hook it onto the edge of the tank to allow excess oil to drain.
6. Remove the food from the basket and place it on paper towels to absorb any remaining oil.

4.3 After Frying:

- Turn the thermostat knob to the minimum setting or "OFF" position.
- Unplug the deep fryer from the electrical outlet.
- Allow the oil and appliance to cool completely before cleaning or storing. This may take several hours.

5. CLEANING AND MAINTENANCE

Regular cleaning ensures optimal performance and extends the life of your deep fryer.

5.1 Disassembly for Cleaning:

1. Ensure the deep fryer is unplugged and completely cool.
2. Carefully remove the control module with the heating element.
3. Lift out the enamelled tank from the main housing.
4. Remove the frying basket and lid.

5.2 Cleaning Components:

- **Oil Disposal:** Once the oil has cooled, it can be filtered for reuse or disposed of properly according to local regulations. Do not pour oil down the drain.
- **Enamelled Tank, Basket, and Lid:** These parts can be washed in warm, soapy water or placed in a dishwasher (if manufacturer instructions permit, though hand washing is often recommended for longevity). Rinse thoroughly and dry completely.
- **Control Module and Heating Element:** Wipe with a damp cloth. Do not immerse in water. Ensure it is completely dry before reassembly.
- **Exterior Housing:** Wipe with a damp cloth and mild detergent if necessary. Dry thoroughly.

5.3 Storage:

Store the clean and dry deep fryer in a cool, dry place. The integrated cord storage helps keep the power cord tidy.

6. TROUBLESHOOTING

Before contacting customer support, please check the following common issues and solutions:

Problem	Possible Cause	Solution
Deep fryer does not heat up.	Not plugged in; thermostat not set; control module not correctly seated; power outage.	Check power connection; set thermostat; ensure control module is fully inserted; check household circuit breaker.
Oil is not reaching desired temperature.	Thermostat set too low; too much food added at once; old oil.	Increase thermostat setting; fry in smaller batches; replace old oil with fresh oil.
Food is 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 from oil.	Oil temperature too high; old or contaminated oil.	Reduce temperature; replace oil.

7. SPECIFICATIONS

Model Name:	F-2100
Brand:	Fagor
Model Number:	965010007
Wattage:	1700 watts
Capacity:	2 liters (oil) / 0.8 kg (potatoes)
Material:	Stainless Steel
Color:	Metallic (Grijs)
Adjustable Thermostat:	160 °C to 190 °C
Item Weight:	2.06 Kilograms
GTIN:	08435436103308

8. WARRANTY

This Fagor appliance comes with a standard manufacturer's warranty against defects in materials and workmanship. The specific terms and duration of the warranty may vary by region. Please retain your proof of purchase for any warranty claims. For detailed warranty information, refer to the warranty card included with your product or contact Fagor customer support.

9. CUSTOMER SUPPORT

If you have any questions, require assistance, or encounter issues not covered in this manual, please contact Fagor customer support. Contact details can typically be found on the Fagor official website or on the product packaging. For online resources, visit the official Fagor website: www.fagor.com