

Kalorik FT44247BK

Kalorik FT44247BK Deep Fryer with Oil Filtration User Manual

Model: FT44247BK

INTRODUCTION

This manual provides essential instructions for the safe and efficient operation, maintenance, and troubleshooting of your Kalorik FT44247BK Deep Fryer with Oil Filtration. Please read all instructions carefully before first use and retain this manual for future reference.

Important Safety Information

- Always operate the deep fryer on a stable, heat-resistant surface.
- Do not immerse the control panel or heating element in water or other liquids.
- Keep children and pets away from the appliance during operation.
- Exercise extreme caution when handling hot oil.
- Ensure the oil is completely cooled before attempting to filter or clean the unit.
- Use only the provided frying basket and lid.
- Unplug the appliance from the power outlet when not in use and before cleaning.
- Do not operate the appliance if the cord or plug is damaged, or if the appliance malfunctions or has been damaged in any manner.

PRODUCT OVERVIEW

The Kalorik FT44247BK Deep Fryer is designed for home use, featuring a 3.2-quart capacity, adjustable temperature control, a 30-minute timer, and an integrated oil filtration system for convenient oil reuse.



Figure 1: Kalorik FT44247BK Deep Fryer. This image shows the deep fryer from a front-right angle, highlighting its stainless steel exterior, control panel, and the frying basket inside the oil reservoir.

Components

1. **Control Panel:** Digital display with temperature and timer controls.
2. **Heating Element:** Submerged element for heating oil.
3. **Frying Basket:** Stainless steel basket with handle for food.
4. **Oil Reservoir:** Removable container for cooking oil.
5. **Lid:** Dishwasher-safe lid with a view window and handle.
6. **Oil Filtration System:** Integrated system for cleaning and storing used oil.
7. **Clean Oil Tank:** Removable tank for filtered oil storage.
8. **Magnetic Breakaway Cord:** Safety feature for power connection.



Figure 2: Frying Basket. This image displays the stainless steel frying basket with its handle, designed for holding food during the frying process.



Figure 3: Deep Fryer Lid. This image shows the lid of the deep fryer, featuring a black handle and a clear view window for monitoring cooking progress.

SETUP

Unpacking and Initial Assembly

1. Carefully remove all components from the packaging.
2. Remove any protective films or packaging materials.
3. Wash the frying basket, oil reservoir, and lid in warm, soapy water. Rinse thoroughly and dry completely.
The lid is dishwasher-safe.
4. Ensure the clean oil tank is properly seated at the bottom of the unit.
5. Place the oil reservoir into the main housing.
6. Insert the heating element and control panel assembly into the designated slot at the back of the oil

reservoir, ensuring it is securely locked in place.

Oil Filling

- Ensure the deep fryer is on a stable, level, and heat-resistant surface.
- Pour cooking oil into the oil reservoir. Do not exceed the maximum fill line indicated inside the reservoir. The capacity is approximately 3.2 quarts (3.0 liters).
- Only use oils suitable for deep frying, such as vegetable oil, canola oil, or peanut oil.

OPERATING INSTRUCTIONS

Preheating the Oil

1. Connect the magnetic breakaway cord to the appliance and then to a grounded electrical outlet.
2. Press the **POWER** button to turn on the deep fryer.
3. Use the **TEMP +** and **TEMP -** buttons to set the desired frying temperature (up to 375°F).
4. The **HEATING** indicator light will illuminate, indicating the oil is heating.
5. Once the set temperature is reached, the **READY** indicator light will turn on, and the **HEATING** light will turn off.

Frying Food

1. Carefully place food into the frying basket. Do not overfill the basket.
2. Slowly lower the basket into the hot oil.
3. Close the lid.
4. Use the **TIMER +** and **TIMER -** buttons to set the desired cooking time (up to 30 minutes). The timer will begin counting down.
5. Monitor the food through the view window in the lid.
6. Once cooking is complete, carefully lift the basket and hook it onto the edge of the oil reservoir to allow excess oil to drain.
7. Remove food from the basket.

Oil Filtration System

The integrated oil filtration system allows for convenient cleaning and storage of used cooking oil.



Figure 4: Oil Filtration in Progress. This image shows the deep fryer with the clean oil tank partially extended, illustrating the oil filtration process.

1. After frying, turn off the deep fryer and unplug it.
2. Allow the oil to cool completely. The **FILTER ON** indicator light will illuminate when the oil is cool enough to filter safely. This typically takes several hours.
3. Once the **FILTER ON** light is active, turn the dial on the front of the unit to the **FILTER** position.
4. The used oil will drain through a filter into the clean oil tank below.
5. Once filtration is complete, turn the dial back to the **LOCK** position to seal the clean oil tank.
6. The filtered oil can now be stored in the clean oil tank for future use.

MAINTENANCE AND CLEANING

Daily Cleaning

- After each use and oil filtration, remove the frying basket and wash it with warm, soapy water.
- Wipe down the exterior of the deep fryer with a damp cloth.
- The lid is dishwasher-safe and can be cleaned in the dishwasher.

Deep Cleaning

1. Ensure the appliance is unplugged and completely cool.

2. Remove the control panel and heating element assembly. Do not immerse this part in water. Wipe it clean with a damp cloth.
3. Remove the oil reservoir and clean it thoroughly with warm, soapy water.
4. Remove the clean oil tank and wash it with warm, soapy water.
5. Ensure all parts are completely dry before reassembling the unit.

Note: Regular cleaning of the oil filtration system components will help maintain its efficiency.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Fryer does not turn on.	Not plugged in; magnetic cord not properly connected; power button not pressed.	Ensure the cord is securely plugged into the outlet and the appliance. Press the POWER button.
Oil not heating.	Temperature not set; heating element not properly installed.	Set the desired temperature. Ensure the heating element and control panel assembly is fully engaged.
Oil filtration not working.	Oil is too hot; filtration dial not in correct position.	Wait for the oil to cool down (FILTER ON light will illuminate). Turn the dial to the FILTER position.
Oil leaks during filtration.	Clean oil tank not properly sealed or positioned.	Ensure the clean oil tank is correctly inserted and the filtration dial is in the LOCK position after filtering.

SPECIFICATIONS

Model Name: Deep Fryer with Oil Filtration

Brand: Kalorik

Model Number: FT44247BK

Material: Stainless Steel

Color: Silver

Product Dimensions: 9.5"D x 15.25"W x 11.5"H

Item Weight: 9.36 Pounds

Wattage: 1700 watts

Oil Capacity: 3.2 Quarts (3.0 Liters)

UPC: 848052004634

First Available: July 27, 2018



Figure 5: Product Dimensions. This diagram illustrates the length, width, and height of the Kalorik Deep Fryer.

WARRANTY AND SUPPORT

Kalorik products are manufactured to high-quality standards. For detailed warranty information, please refer to the warranty card included with your product or visit the official Kalorik website.

For technical assistance, troubleshooting, or to inquire about replacement parts, please contact Kalorik Customer Support. Contact information can typically be found on the Kalorik website or on the product packaging.

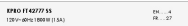
Online Support: Visit www.kalorik.com for FAQs, product registration, and support contact details.

Related Documents - FT44247BK

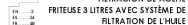


[Kalorik FT 44247 Digital Deep Fryer with Oil Filtration User Manual](#)

Explore the features and operating instructions for the Kalorik FT 44247 Digital Deep Fryer with Oil Filtration. This manual provides detailed information on parts, safety precautions, assembly, and usage for optimal performance.



User manual for the Kalorik Pro KPRO FT 42777 SS Digital Deep Fryer with Oil Filtration System.
Includes safety instructions, operating guide, cleaning tips, troubleshooting, and recipes.



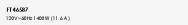
Comprehensive user manual for the Kalorik 3 Liter Deep Fryer with Oil Filtration, model FT 43721 BK. Includes parts description, technical specifications, important safeguards, assembly instructions, and operating guidelines.



Explore the features and operation of the Kalorik FT 45417 BK 2-in-1 Air and Deep Fryer. This manual provides essential safety guidelines, operating instructions, and maintenance tips for versatile cooking.



This manual provides instructions and safety precautions for the Kalorik Dual Basket Digital Air Fryer. It includes parts identification, operating instructions, presets, recipes, cleaning and maintenance guidelines, troubleshooting, and warranty information.



Learn how to use your Kalorik FT 46587 Air Fryer Lid with this comprehensive user manual. Discover operating instructions, safety precautions, cooking tips, recipes, and troubleshooting for healthier, crispy meals.