

ixaer Chicken Express

ixaer Commercial Electric Countertop Pressure Fryer 16L Instruction Manual

Model: Chicken Express

IMPORTANT SAFETY INFORMATION

WARNING: Failure to follow these safety instructions may result in fire, electric shock, serious injury, or property damage. Read all instructions before using this appliance.

- **Hot Surface & Hot Oil:** The fryer surfaces and oil become extremely hot during operation. Always use insulated gloves or mitts when handling hot components.
- **Read Manual Thoroughly:** Before initial use, read and understand the entire instruction manual.
- **Oil Temperature Check:** Always ensure the cooking oil temperature is above 165°C (329°F) before loading food to prevent excessive pressure buildup.
- **Monitor Pressure:** Continuously monitor pressure buildup during operation using the integrated pressure gauge.
- **Oil Fire Safety: DO NOT** use water to extinguish an oil fire. In case of an oil fire, immediately turn off the power, cover the fryer with a metal lid, or use a fire blanket.
- **Electrical Safety:** Ensure the appliance is connected to a properly grounded outlet. Do not operate with a damaged cord or plug. Keep electrical components dry.
- **Ventilation:** Operate the fryer in a well-ventilated area to dissipate heat and steam.
- **Supervision:** Never leave the operating fryer unattended.
- **Children and Pets:** Keep children and pets away from the appliance during operation and cooling.

PRODUCT OVERVIEW

The ixaer Commercial Electric Countertop Pressure Fryer 16L, Model Chicken Express, is designed for efficient and consistent frying results. Constructed from durable stainless steel, it features a 16-liter oil capacity and a powerful 2400-watt heating element. Key components include a pressure-sealed lid, integrated pressure gauge, temperature control, timer, and an oil drain valve.



Figure 1: Front view of the Ixaer Commercial Electric Countertop Pressure Fryer 16L. This image shows the main unit with its stainless steel construction, control panel, and the pressure pot on top.

SETUP

1. **Unpacking:** Carefully remove all packaging materials. Inspect the fryer for any damage. Retain packaging for future transport if needed.
2. **Placement:** Place the fryer on a stable, heat-resistant, and level surface. Ensure adequate clearance around the unit for ventilation. Do not place near flammable materials.
3. **Initial Cleaning:** Before first use, clean the interior of the frying pot and all removable components (e.g., basket, lid) with warm, soapy water. Rinse thoroughly and dry completely.
4. **Power Connection:** Ensure the power switch is in the 'OFF' position. Connect the power cord to a grounded electrical outlet that matches the fryer's voltage and wattage requirements (2400 watts).

5. **Oil Filling:** Open the lid and carefully pour cooking oil into the frying pot. Do not exceed the maximum fill line indicated inside the pot. The fryer has a 16-liter oil capacity.



Figure 2: Close-up of the control panel and oil drain valve. This image highlights the temperature and timer dials, indicator lights, and the oil drain lever and spout.

OPERATING INSTRUCTIONS

1. **Preheating Oil:** Close the lid securely. Turn the power switch to 'ON'. Set the desired cooking temperature using the temperature control dial (e.g., 170°C for chicken). The indicator light will illuminate, showing the unit is heating.
2. **Temperature Check:** Wait for the oil to reach the set temperature. The indicator light will turn off when the temperature is reached. Verify the oil temperature is above 165°C (329°F) before proceeding.
3. **Loading Food:** Carefully open the lid. Place the food (e.g., chicken pieces) into the frying basket. Lower the basket into the hot oil. Do not overload the basket.
4. **Pressure Frying:** Securely close and lock the lid. Set the cooking time using the timer dial. The fryer will begin to build pressure. Monitor the pressure gauge to ensure it operates within safe limits.
5. **Pressure Release:** Once the cooking time is complete, the fryer will automatically turn off. Before opening the lid, ensure all pressure has been safely released. Use the pressure release valve if necessary, following safety

guidelines.

6. **Removing Food:** Once pressure is fully released, carefully unlock and open the lid. Lift the frying basket to drain excess oil. Transfer the cooked food to a holding area.
7. **Draining Oil:** After the oil has cooled sufficiently (but is still warm enough to flow), position a heat-resistant container under the oil drain spout. Open the oil drain lock lever to release the oil. Close the lever once draining is complete.



Figure 3: Detail of the pressure fryer lid, showing the locking mechanism and the integrated pressure gauge for monitoring internal pressure.

MAINTENANCE

Daily Cleaning

- After each use, allow the fryer and oil to cool completely.
- Drain the oil into a suitable container.
- Remove the frying basket and lid. Wash them with warm, soapy water, rinse, and dry.
- Wipe down the interior of the frying pot with a soft cloth and warm, soapy water. Rinse thoroughly to remove all soap residue.
- Wipe the exterior of the unit with a damp cloth. Do not use abrasive cleaners or immerse the unit in water.

Oil Management

- Regularly filter or replace cooking oil to maintain food quality and extend oil life.
- Dispose of used oil according to local regulations.

Component Inspection

- Periodically inspect the lid gasket and pressure release valve for wear or damage. Replace if necessary to ensure proper pressure sealing.
- Check the power cord for any signs of damage.



Figure 4: The internal frying basket, designed for holding food during the pressure frying process. This component is removable for cleaning.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Fryer does not heat up.	No power, tripped circuit breaker, faulty heating element.	Check power connection. Reset circuit breaker if tripped. Contact customer support if the issue persists. Some models may have a reset button; consult the unit's labeling.
Fryer does not build pressure.	Lid not sealed correctly, damaged gasket, pressure release valve open.	Ensure lid is securely locked. Inspect and replace lid gasket if damaged. Check that the pressure release valve is closed.
Oil leaks from the unit.	Loose drain valve, damaged seals, crack in the pot.	Ensure the oil drain valve is fully closed. Inspect seals and connections. If a crack is suspected, discontinue use and contact customer support.
Food is not cooking evenly.	Overloading, incorrect temperature, insufficient oil.	Do not overload the basket. Verify correct temperature setting. Ensure oil level is between min and max fill lines.

SPECIFICATIONS

Feature	Detail
Model Name	Chicken Express
Brand	ixaer
Material	Stainless Steel, ceramic
Color	Silver
Product Dimensions	17.5"D x 15.25"W x 20.5"H
Wattage	2400 watts
Oil Capacity	16 Liters
Item Weight	54.9 pounds
ASIN	B07G34W7NF
UPC	192240297170
Date First Available	January 6, 2019

WARRANTY AND SUPPORT

For warranty information, technical support, or service inquiries, please refer to the documentation included with your purchase or contact the manufacturer directly. Contact details are typically found on the product packaging or the manufacturer's official website.

