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KLARSTEIN FRY5-90400-kpfn

Klarstein Family Fry Deep Fryer User Manual

Model: FRY5-90400-kpfn

1. INTRODUCTION

Thank you for choosing the Klarstein Family Fry Deep Fryer. This powerful 3000-watt appliance with an 8-liter capacity is designed for quick and convenient preparation of crispy and tasty fried foods. Please read this manual carefully before first use to ensure safe operation and optimal performance.



The Klarstein Family Fry Deep Fryer, shown with a variety of fried foods including french fries, chicken wings, and nuggets, highlighting its versatility.

2. SAFETY INSTRUCTIONS

Always observe basic safety precautions when using electrical appliances, especially those involving hot oil.

- Read all instructions before use.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or heating element 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.
- Never mix different types of oil or fat.
- Do not fry foods with high water content, as this can cause splattering.

3. PRODUCT COMPONENTS

The Klarstein Family Fry Deep Fryer consists of several key components designed for efficient and safe frying.

- **Stainless Steel Housing:** Durable and easy to clean.
- **Removable Oil Container:** For holding frying oil.
- **Heating Element with Control Unit:** Includes thermostat and indicator lights.
- **Frying Basket (XXL Concept):** Large capacity for significant food quantities.
- **Cool-Touch Handles:** Remain cool during operation for safe handling.
- **Oil Drain Tap:** For convenient and quick oil drainage.
- **Power Cable Compartment:** For tidy storage.



ENORMES FASSUNGSVERMÖGEN

Extragroßer Garkorb mit 8 Litern Volumen
nach XXL Concept

A top-down view of the deep fryer, showcasing its enormous 8-liter capacity frying basket filled with crispy french fries, alongside other fried items.

4. SETUP

4.1 Unpacking and Initial Cleaning

1. Carefully remove all packaging materials and protective films from the appliance.
2. Wash the frying basket and oil container with warm soapy water. Rinse thoroughly and dry completely.
3. Wipe the exterior of the deep fryer with a damp cloth. Do not immerse the heating element or control unit in water.
4. Ensure all parts are completely dry before assembly and use.

4.2 Assembly

1. Place the deep fryer on a stable, heat-resistant, and dry surface. Ensure there is sufficient space around the appliance for ventilation.
2. Insert the clean oil container into the main housing.
3. Place the heating element with the control unit securely onto the rim of the oil container. Ensure it is properly seated to activate the safety switch.

4. Place the frying basket into the oil container.

4.3 Filling with Oil

- Fill the oil container with suitable frying oil or liquid fat.
- Ensure the oil level is always between the MIN and MAX markings indicated inside the container. Do not overfill or underfill.

5. OPERATING INSTRUCTIONS

5.1 Powering On and Temperature Setting

1. Plug the power cord into a grounded wall outlet. The power cable can be stored in the integrated compartment at the back when not in use.
2. Turn the temperature control knob to your desired frying temperature. The digital temperature control allows for continuous adjustment.
3. The 'HEAT' indicator light will illuminate, indicating that the oil is heating up.

EINFACHE STEUERUNG

Temperaturkontrolle mit
stufenlos regelbarem Thermostat



A hand demonstrates adjusting the continuously variable thermostat on the control panel, highlighting the easy temperature control feature.

5.2 Frying Process

- Wait until the 'HEAT' indicator light turns off, signifying that the oil has reached the set temperature.
- Carefully lower the frying basket containing the food into the hot oil. Do not overload the basket to ensure even cooking and prevent oil overflow.
- The deep fryer features a **Cool Zone principle**, where food particles sink to a cooler area below the heating element, preventing them from burning and affecting oil quality.
- The **Cool Touch Housing** ensures that the exterior handles remain cool to the touch during operation, enhancing safety.



CLEVERE TECHNIK

Kaltzonen-Verfahren verhindert Anbrennen

A diagram illustrating the 'Cool Zone' technology, showing how the heating element is positioned above the bottom of the oil container, allowing food debris to settle in a cooler area and preventing burning.



KÜHLE OBERFLÄCHE

Mit *CoolTouch Housing*

A hand touching the side of the deep fryer, demonstrating the 'Cool Touch Housing' feature which keeps the exterior cool during operation for safe handling.

5.3 After Frying

1. Once frying is complete, carefully lift the basket and hook it onto the rim of the oil container to allow excess oil to drain.
2. Remove the food from the basket.
3. Turn the temperature knob to the 'OFF' position and unplug the appliance from the wall outlet.

6. MAINTENANCE AND CLEANING

Regular cleaning and proper maintenance will extend the life of your deep fryer.

6.1 Oil Drainage (Oil Drain Technology)

1. Allow the oil to cool completely before draining. This may take several hours.
2. Place a suitable container under the oil drain tap.
3. Open the oil drain tap to allow the oil to flow out. The **Oil Drain Technology** with its convenient spout makes this process quick and easy.
4. Close the tap once all oil has drained.



SCHNELLES ABLASSEN DES ÖLS

OilDrain Technology mit komfortablem Auslauf

A close-up view of the oil drain tap, illustrating the 'Oil Drain Technology' for quick and easy emptying of used oil.

6.2 Cleaning

- Once the oil is drained and the appliance is cool, remove the heating element and oil container.
- The oil container and frying basket are dishwasher safe or can be washed by hand with warm soapy water.
- Wipe the heating element and control unit with a damp cloth. Do not immerse them in water.
- Clean the stainless steel housing with a damp cloth and mild detergent. Avoid abrasive cleaners.
- Ensure all parts are completely dry before reassembly or storage.



HYGIENISCH UND EDEL

Garkorb und Gehäuse aus Edelstahl

A detailed view of the deep fryer's stainless steel construction, emphasizing its hygienic and noble appearance, which also makes it easy to clean.

6.3 Storage

- Store the deep fryer in a dry, cool place.
- The power cable can be neatly stored in the integrated cable compartment at the back of the unit for space-saving storage.

PLATZSPARENDE AUFBEWAHRUNG

Mit praktischem Stauraum
für das Netzkabel



A close-up showing the practical integrated compartment for the power cable at the back of the deep fryer, facilitating space-saving storage.

7. TROUBLESHOOTING

If you encounter issues with your deep fryer, please refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; safety switch not engaged; power outage.	Ensure plug is securely in outlet; check if heating element is correctly seated; check household fuse/circuit breaker.
Oil not heating up.	Temperature knob not set; heating element not properly installed.	Turn temperature knob to desired setting; ensure heating element is fully engaged.

Problem	Possible Cause	Solution
Food not crispy.	Oil not hot enough; basket overloaded; food too wet.	Allow oil to reach temperature; fry in smaller batches; pat food dry before frying.
Excessive smoke.	Oil is old/dirty; oil temperature too high.	Change oil; reduce temperature.

8. SPECIFICATIONS

Detailed technical specifications for the Klarstein Family Fry Deep Fryer.

Feature	Specification
Brand	KLARSTEIN
Model Number	FRY5-90400-kpfn
Color	Family Fry - 8 L (Silver)
Product Dimensions (L x W x H)	48 x 34 x 34 cm
Power	3000 Watts
Material	Stainless Steel
Item Weight	4.6 Kilograms
Oil Capacity	8 Liters
Power Supply	220-240V~ 50/60 Hz



STARKE LEISTUNG

Fritteuse mit 3000 Watt für abwechslungsreiches Zubereiten von Lebensmitteln

A visual representation of the deep fryer's strong performance, featuring a collage of various fried dishes like calamari, chicken wings, and pastries, all prepared using the 3000-watt fryer.

9. WARRANTY AND SUPPORT

Klarstein products are manufactured with high-quality materials and undergo strict quality control. If you experience any issues with your appliance, please contact your retailer or the Klarstein customer support team for assistance. Please retain your proof of purchase for warranty claims.

Information regarding spare parts availability is currently unavailable. For further assistance, please refer to the contact information provided with your purchase or visit the official Klarstein website.

