



Manuals.plus /

- › Kalorik /
- › Kalorik Deep Fryer with Oil Filtration Instruction Manual

Kalorik FT43721BK

Kalorik Deep Fryer with Oil Filtration Instruction Manual

Model: FT43721BK | Brand: Kalorik

INTRODUCTION

Welcome to the comprehensive instruction manual for your new Kalorik Deep Fryer with Oil Filtration. This appliance is designed to bring restaurant-quality deep-fried food to your home with ease and convenience. Its innovative oil filtration system simplifies cleanup and extends oil life. Please read this manual thoroughly before first use to ensure safe and optimal operation.



Image: The Kalorik Deep Fryer, showcasing its sleek silver design and control panel.

IMPORTANT SAFETY WARNINGS

- **Electrical Safety:** Always ensure the appliance is plugged into a grounded outlet. Do not immerse the control panel or heating element in water.
- **Hot Oil Hazard:** Oil can reach very high temperatures. Exercise extreme caution when operating. Never move the fryer when it contains hot oil. Allow oil to cool completely before handling or filtering.
- **Water and Oil:** Never mix water with hot oil. Even small amounts of water can cause hot oil to splatter violently. Ensure food is dry before frying.
- **Ventilation:** Use the deep fryer in a well-ventilated area.
- **Children and Pets:** Keep the appliance out of reach of children and pets, especially during operation and cooling.
- **Proper Use:** Only use the appliance for its intended purpose as described in this manual.

PARTS AND FEATURES

Your Kalorik Deep Fryer comes equipped with several key components designed for efficient and safe frying:

1. **Control Panel:** Features adjustable temperature control and indicator lights for power and readiness.
2. **Frying Basket:** A durable, dishwasher-safe basket for holding food during frying.
3. **Lid with Easy-View Window and Odor Filters:** Helps contain splatters and odors, allowing you to monitor cooking progress.
4. **Oil Tank:** The main reservoir for frying oil.
5. **Filtered Oil Container:** An eco-friendly system to drain, clean, and store oil for future use.
6. **Heating Element:** Submerged element for efficient oil heating.



Image: The deep fryer with its oil collection tray extended, showing the frying basket in place.



Image: Exploded view of the deep fryer, highlighting the removable basket and lid components.



Image: Front view of the deep fryer, emphasizing the oil filtration dial with 'Unlock', 'Lock', and 'Filter Oil' settings.



Image: Close-up of the deep fryer's wire mesh basket with a handle.

SETUP AND FIRST USE

1. **Unpack:** Carefully remove all components from the packaging.
2. **Clean:** Wash the frying basket, lid, oil tank, and filtered oil container with warm, soapy water. These parts are dishwasher-safe. Wipe the main unit with a damp cloth. Ensure all parts are completely dry before assembly.
3. **Assemble:** Place the oil tank securely into the main unit. Ensure the heating element is properly seated.
4. **Oil Seal Check:** Before adding oil, it is recommended to test the oil drain seal with water to ensure no leaks.

Your browser does not support the video tag.

Video: Demonstrates how to check the oil drain seal at the bottom of the deep fryer's oil tank for leaks using water. It shows pressing the spring-loaded mechanism to open and close the drain.

5. **Add Oil:** Fill the oil tank with cooking oil up to the maximum fill line. Do not overfill.
6. **Position Basket:** Place the frying basket into the oil tank.
7. **Lid Placement:** Securely place the lid on top of the unit.

OPERATING INSTRUCTIONS

1. **Power On:** Plug the deep fryer into a suitable electrical outlet. The power indicator light will illuminate.
2. **Set Temperature:** Turn the adjustable thermostat dial to your desired frying temperature (up to 375°F). The "Ready" indicator light will turn on when the oil reaches the set temperature.
3. **Add Food:** Carefully lower the frying basket containing your food into the hot oil. Do not overload the basket, as this can lower oil temperature and result in soggy food.
4. **Frying:** Fry food until it reaches the desired crispness and golden-brown color. Refer to cooking charts for recommended times and temperatures for various foods.
5. **Remove Food:** Once cooked, carefully lift the frying basket and hook it onto the side of the oil tank to allow excess oil to drain back into the tank.
6. **Serve:** Transfer fried food to a plate lined with paper towels to absorb any remaining oil before serving.

Your browser does not support the video tag.

Video: A user demonstrates checking the oil temperature with an external thermometer after the fryer has been heating for some time. The video shows the temperature rising but not reaching the desired 375°F, indicating potential temperature regulation issues.

Your browser does not support the video tag.

Video: A short clip showing food being deep-fried in the Kalorik Deep Fryer, demonstrating the cooking process.

MAINTENANCE AND CLEANING

Regular cleaning and proper oil management are essential for the longevity and performance of your deep fryer.

1. **Cool Down:** Always allow the oil to cool completely before attempting any cleaning or oil filtration.
2. **Oil Filtration:**
 - Ensure the filtered oil container is properly inserted into the base of the unit.
 - Turn the dial on the front of the unit to the "Filter Oil" position. This will open the drain and allow the oil to filter into the container.
 - Once all oil has drained, turn the dial back to the "Lock" position to seal the oil tank.
 - The filtered oil can now be stored in the container for future use.
3. **Disassembly:** Carefully remove the control panel and heating element assembly. These parts should not be immersed in water.
4. **Washing:** The frying basket, lid, oil tank, and filtered oil container are all dishwasher-safe for convenient cleaning. For manual cleaning, use warm, soapy water and a non-abrasive sponge.
5. **Drying and Reassembly:** Ensure all parts are thoroughly dry before reassembling the deep fryer.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Fryer not heating.	Not plugged in; temperature dial not set; safety cut-off activated.	Ensure unit is properly plugged in. Turn temperature dial to desired setting. Check if the heating element is correctly seated.
Oil not draining properly.	Oil too cold/viscous; drain valve obstructed; dial not in "Filter Oil" position.	Ensure oil is at room temperature. Check for food debris obstructing the drain valve. Confirm dial is set to "Filter Oil".
Oil leaking from unit.	Drain valve not properly sealed; oil tank not seated correctly.	Ensure the oil filtration dial is in the "Lock" position. Verify the oil tank is correctly installed and the drain seal is clear of debris.
Food is soggy.	Oil temperature too low; too much food in basket; food not dry.	Allow oil to reach set temperature before adding food. Fry in smaller batches. Ensure food is patted dry before frying.
Smoke coming from unit.	Oil overheating; electrical issue.	Immediately unplug the unit. Allow to cool. If smoke persists or is accompanied by burning smell, discontinue use and contact customer support. Your browser does not support the video tag. Video: A user demonstrates smoke emanating from the deep fryer's electrical connection point when the power cord is inserted, indicating a severe electrical malfunction and fire hazard. This unit should not be used.

SPECIFICATIONS

Model Name: Deep Fryer with Oil Filtration

Brand: Kalorik

Material: Stainless Steel

Color: Silver

Product Dimensions: 10.24"D x 24.4"W x 13"H

Item Weight: 8.95 Pounds

Wattage: 1700 watts

Oil Capacity: 3 Liters

Item Model Number: FT43721BK

UPC: 848052004351

Country of Origin: China

Date First Available: August 12, 2020



Image: Diagram showing the dimensions of the Kalorik Deep Fryer: 10.24"D x 24.4"W x 13"H.

WARRANTY AND SUPPORT

For warranty information, technical support, or replacement parts, please refer to the warranty card included with your product or visit the official Kalorik website.

You can also visit the Kalorik Store on Amazon for more products and information.

