

## Lumme B08RP8HR63

# Lumme Deep Fryer Instruction Manual

Model: B08RP8HR63

## 1. INTRODUCTION

Thank you for choosing the Lumme Deep Fryer. This appliance is designed for home use to provide efficient and convenient deep frying. Featuring a durable stainless steel construction, cool-touch handles, an adjustable thermostat, and a clear vent on the lid, this deep fryer is built for ease of use and safety. Please read this manual thoroughly before operating the appliance to ensure safe and optimal performance.

## 2. IMPORTANT SAFETY INSTRUCTIONS

- Read all instructions before using the deep fryer.
- 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. Contact customer support for assistance.
- 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 household use.
- Ensure the oil level is between the MIN and MAX indicators inside the oil reservoir.
- Never leave the deep fryer unattended while in operation.

### 3. PRODUCT COMPONENTS

The Lumme Deep Fryer consists of several key components designed for efficient and safe operation:

- **Main Unit Housing:** Stainless steel exterior with cool-touch handles.
- **Removable Oil Reservoir:** Non-stick interior for easy cleaning, with MIN/MAX oil level indicators.
- **Control Panel with Heating Element:** Features an adjustable thermostat, Power indicator light (red), and Heat indicator light (green).
- **Frying Basket:** Stainless steel mesh basket with a detachable cool-touch handle for safe food handling.
- **Lid:** Equipped with a clear viewing window and a smoke vent to monitor cooking progress and release steam.



Figure 3.1: The Lumme Deep Fryer assembled, showing the main unit, lid, and basket handle.

# **EXTRA-LARGE BASKET**

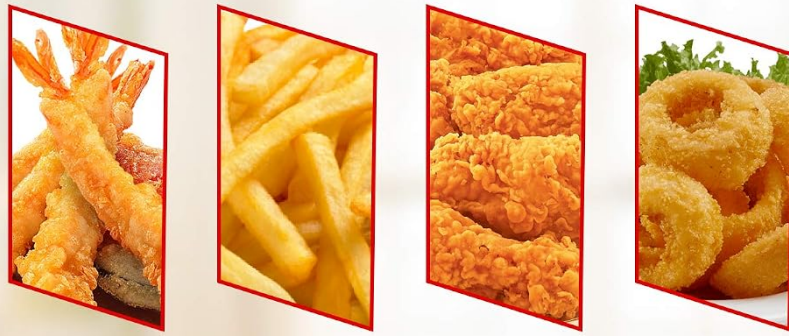


Figure 3.2: The frying basket with its cool-touch handle, designed for safe immersion and removal of food.

# **ADJUSTABLE TEMPERATURE AND POWER & READY LIGHTS**



Figure 3.3: Close-up of the control panel, featuring the adjustable temperature dial, Power (red) and Heat (green) indicator lights.

# COOL TOUCH SLIDES AND HANDLE

Protect from accidental burns



Figure 3.4: The cool-touch handles located on the side of the deep fryer housing for safe handling.

## 4. SETUP

1. **Unpack:** Carefully remove all components from the packaging. Remove any protective films or stickers.
2. **Clean:** Before first use, wash the oil reservoir, frying basket, and lid in warm, soapy water. Rinse thoroughly and dry completely. Wipe the exterior of the main unit and control panel with a damp cloth.
3. **Assemble:** Place the main unit housing on a stable, heat-resistant surface. Insert the clean oil reservoir into the housing. Attach the control panel with the heating element to the back of the main unit, ensuring it is securely seated. The heating element should be submerged in the oil reservoir.
4. **Add Oil:** Pour cooking oil into the removable oil reservoir. Ensure the oil level is between the MIN and MAX fill lines indicated inside the reservoir. Do not overfill or underfill.
5. **Insert Basket:** Place the frying basket into the oil reservoir. Ensure the handle is securely attached to the basket.
6. **Lid Placement:** Place the lid on top of the deep fryer.

Video 4.1: This video demonstrates the assembly of the deep fryer components, including the oil reservoir, heating element, and basket, highlighting the adjustable temperature and smoke vent features.

## 5. OPERATING INSTRUCTIONS

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1. **Connect Power:** Plug the deep fryer into a grounded electrical outlet. The red 'POWER' indicator light will illuminate.
2. **Set Temperature:** Turn the adjustable thermostat dial to your desired frying temperature. The green 'HEAT' indicator light will turn on, indicating that the oil is heating.
3. **Preheat Oil:** Allow the oil to preheat. The green 'HEAT' light will turn off once the desired temperature is reached, and will cycle on and off during operation to maintain the temperature.
4. **Prepare Food:** While the oil is preheating, prepare your food for frying. Ensure food is dry to prevent oil splattering.
5. **Load Basket:** Carefully place food into the frying basket. Do not overload the basket, as this can lower oil temperature and result in soggy food.
6. **Lower Basket:** Slowly lower the loaded basket into the hot oil. Use caution to avoid splashing.
7. **Fry Food:** Close the lid. Fry food for the recommended time or until golden brown and cooked through. The clear vent allows you to monitor progress without opening the lid.
8. **Remove Food:** Once cooking is complete, carefully lift the basket out of the oil. Allow excess oil to drain back into the reservoir.
9. **Serve:** Transfer fried food to a plate lined with paper towels to absorb any remaining oil.
10. **Turn Off:** After use, turn the thermostat dial to the 'OFF' position and unplug the deep fryer from the outlet.

Video 5.1: This video illustrates the process of making French fries using the deep fryer, demonstrating how to cut potatoes, fry them in two stages, and season them.

Video 5.2: This video showcases the deep fryer in action, demonstrating its capacity for frying various foods like tempura and lumpia, and highlighting the ease of use and temperature control.

Video 5.3: This video provides further demonstration of the deep fryer's capabilities, showing how it handles different types of food and the convenience it offers for deep frying.

## 6. MAINTENANCE AND CLEANING

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Regular cleaning and maintenance will extend the life of your Lumme Deep Fryer and ensure optimal performance.

1. **Cool Down:** Always allow the deep fryer and oil to cool completely before cleaning. This can take several hours.
2. **Drain Oil:** Once cooled, carefully remove the oil reservoir and pour the used oil into a suitable container for disposal or storage.
3. **Disassemble:** Remove the frying basket, lid, and control panel with the heating element.
4. **Dishwasher Safe Parts:** The frying basket and oil reservoir are dishwasher safe for convenient cleaning.
5. **Hand Wash Parts:** The lid can be hand washed with warm, soapy water.
6. **Clean Heating Element/Control Panel:** Wipe the heating element and control panel with a damp cloth. Do not immerse the control panel or heating element in water or any other liquid. Ensure they are completely dry before reassembly or storage.
7. **Clean Exterior:** Wipe the exterior of the main unit housing with a damp cloth.
8. **Reassemble/Store:** Once all parts are clean and dry, reassemble the deep fryer or store it in a dry, safe place.

## 7. TROUBLESHOOTING

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

- **Appliance does not turn on:**

- Ensure the power cord is securely plugged into a grounded outlet.
  - Check if the control panel with the heating element is correctly seated in the main unit housing. The safety switch may prevent operation if not properly installed.
  - Verify that the thermostat dial is turned to an ON position (not 'OFF').
- **Oil is not heating:**
    - Confirm the 'HEAT' indicator light is on. If not, recheck power connection and thermostat setting.
    - Ensure the oil level is sufficient and covers the heating element.
- **Food is not crispy/cooking unevenly:**
    - Check that the oil has reached the correct temperature before adding food (green 'HEAT' light should have cycled off).
    - Avoid overloading the frying basket. Fry in smaller batches if necessary.
    - Ensure food is dry before frying. Excess moisture can reduce crispiness.
- **Excessive smoke:**
    - Ensure the oil is not heated beyond its smoke point. Use appropriate cooking oil for deep frying.
    - Check if there is any food residue or debris in the oil that might be burning.

If the problem persists after checking these points, please contact Lumme customer support.

## 8. SPECIFICATIONS

<b>Brand</b>	Lumme
<b>Model Number</b>	B08RP8HR63
<b>Material</b>	Stainless Steel
<b>Color</b>	Silver
<b>Wattage</b>	1700 watts
<b>Oil Capacity</b>	3 Liters
<b>UPC</b>	700516368532

## 9. WARRANTY AND SUPPORT

For warranty information or technical support, please refer to the warranty card included with your product or visit the official Lumme website. If you have any questions or require assistance, please contact Lumme customer service.