

CUSIMAX CMDF-03

CUSIMAX Deep Fat Fryer CMDF-03 Instruction Manual

Model: CMDF-03 | Brand: CUSIMAX

INTRODUCTION

This manual provides essential instructions for the safe and efficient operation, maintenance, and care of your CUSIMAX Deep Fat Fryer, Model CMDF-03. Please read all instructions carefully before first use and retain this manual for future reference.

IMPORTANT SAFETY INSTRUCTIONS

WARNING: When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury to persons.

- Read all instructions.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or the appliance 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 between the MIN and MAX marks inside the fryer pot. Overfilling or underfilling can be dangerous.
- Always dry food thoroughly before frying to prevent excessive splattering.

PRODUCT COMPONENTS

Familiarize yourself with the parts of your CUSIMAX Deep Fat Fryer:

- Main Fryer Unit (Stainless Steel Housing)
- Removable Non-Stick Oil Pot
- Frying Basket with Cool-Touch Handle
- Lid with Viewing Window and Filter
- Control Panel with Digital Display (Temperature and Timer)



Image: Overview of the CUSIMAX Deep Fat Fryer, showing its main components such as the stainless steel body, control panel, frying basket, and lid with a viewing window.

SETUP

1. **Unpacking:** Carefully remove all packaging materials and stickers from the fryer. Retain packaging for storage if desired.
2. **Cleaning:** Before first use, wash the removable oil pot, frying basket, and lid in warm, soapy water. Rinse thoroughly and dry completely. Wipe the exterior of the main unit with a damp cloth. Ensure all parts are dry before assembly.
3. **Basket Handle Assembly:**



Image: Step-by-step guide for attaching the cool-touch handle to the frying basket. It shows pressing the iron bar inward, loosening it to fit the buckle into a small hole, and then pulling the bar outward to secure it on the support rod.

- Press the iron bar inward to align the buckle with the small hole on the basket.
 - Loosen the iron bar so the buckle is stuck in the small hole.
 - Pull the iron bar outward to fix it securely on the support rod. Ensure it is firmly attached to prevent loosening during use.
4. **Placement:** Place the fryer on a stable, heat-resistant, and dry surface, away from walls and flammable materials. Ensure adequate ventilation around the appliance.
 5. **Add Oil:** Pour cooking oil into the removable pot. Ensure the oil level is between the MIN and MAX fill lines indicated inside the pot. Do not overfill or underfill.
 6. **Insert Basket:** Place the empty frying basket into the oil pot.
 7. **Close Lid:** Place the lid securely on the fryer unit.

OPERATING INSTRUCTIONS

1. **Power On:** Plug the fryer into a 120V AC electrical outlet. Press the **Power On/Off Switch** on the touch-screen LED display.
2. **Set Temperature:** Press the **Menu** button to select the temperature setting. Use the **+** and **-** buttons to adjust the desired frying temperature (range: 284°F to 374°F).
3. **Set Timer:** After setting the temperature, press the **Menu** button again to select the timer setting. Use the **+** and **-** buttons to set the desired frying time (up to 2 hours).
4. **Preheating:** The fryer will begin to preheat the oil to the set temperature. The display will show the current oil temperature. Wait until the fryer reaches the target temperature before adding food.
5. **Add Food:** Once the oil is preheated, carefully lift the lid. Place the food into the frying basket. Do not overload the basket. Slowly lower the basket into the hot oil. Close the lid.
6. **Frying:** The timer will count down. Monitor the cooking process through the viewing window.
7. **Remove Food:** When frying is complete, carefully lift the basket out of the oil using the cool-touch handle. Allow excess oil to drain.
8. **Power Off:** Press the **Power On/Off Switch** to turn off the fryer. Unplug the appliance from the wall outlet.



Image: Close-up of the digital touch-screen control panel, highlighting the power switch, menu button for temperature/timer settings, and adjustment buttons.

Recommended Frying Temperatures and Times:

Food Item	Temperature	Time
French Fries (Thin)	356°F (180°C)	5-8 minutes
Chicken Pieces	338°F (170°C)	12-15 minutes
Fried Fish	320°F (160°C)	8-10 minutes
Mushrooms	284°F (140°C)	4-6 minutes

Note: These are general guidelines. Adjust cooking times and temperatures based on food quantity, thickness, and desired crispness. Always ensure food is cooked to a safe internal temperature.

MAINTENANCE AND CLEANING

Always unplug the fryer and allow it to cool completely before cleaning.

- Draining Oil:** Once the oil has cooled, carefully pour it out of the removable pot. Dispose of used oil responsibly.
- Cleaning Removable Parts:** The removable oil pot, frying basket, and lid can be washed in warm, soapy water. Rinse thoroughly and dry completely. The frying basket is dishwasher safe.
- Cleaning Main Unit:** Wipe the exterior of the main unit with a damp cloth. Do not immerse the main unit in water or any other liquid.
- Filter Cleaning:** The lid features a removable filter. Clean it regularly to maintain efficiency.
- Storage:** Ensure all parts are clean and dry before storing the fryer. Store in a cool, dry place.



Image: A visual breakdown of the fryer's components designed for easy cleaning, including the cool-touch handle, removable lid with viewing window, non-stick inner pot, and the dishwasher-safe frying basket.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Fryer does not turn on.	Not plugged in; power outlet malfunction; power button not pressed.	Ensure the fryer is securely plugged into a working outlet. Press the power button firmly.
Oil not heating up.	Temperature not set; fryer not powered on; insufficient oil.	Verify temperature setting. Ensure fryer is on. Check oil level is between MIN and MAX.
Food is not crispy.	Oil temperature too low; basket overloaded; food too wet.	Increase oil temperature. Fry in smaller batches. Ensure food is dry before frying.
Excessive splattering.	Food contains too much moisture.	Thoroughly pat food dry before placing it in the fryer.

SPECIFICATIONS

- **Model:** CMDF-03
- **Brand:** CUSIMAX
- **Capacity:** 2.5 Liters / 2.64 Quarts
- **Power:** 1200 Watts
- **Voltage:** 120 Volts
- **Material:** Stainless Steel
- **Temperature Range:** 284°F - 374°F
- **Timer:** Up to 2 Hours Digital Timer
- **Dimensions:** Approximately 20.98 x 20.98 x 23.98 cm (8.26 x 8.26 x 9.44 inches)
- **Item Weight:** 3.17 kg (6.99 lbs)

Unique Screen Design

Touch-screen LED display makes it easier to control the cooking temperature and time



Image: The CUSIMAX Deep Fat Fryer displayed with its approximate dimensions (height, width, depth) for both the main unit and the frying basket.

WARRANTY AND SUPPORT

CUSIMAX offers an 18-month free replacement warranty for quality issues. A 30-day money-back guarantee is also provided. For any product-related inquiries or support, please contact CUSIMAX

customer service. Lifetime customer service is available to assist you.
Please note that all warranties are void for improper usage of the product.

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