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TECHTONGDA 16L Countertop Pressure Fryer

TECHTONGDA 16L Countertop Pressure Fryer Instruction Manual

1. INTRODUCTION AND SAFETY INFORMATION

This manual provides essential information for the safe and efficient operation of your TECHTONGDA 16L Countertop Pressure Fryer. Please read all instructions carefully before use and retain this manual for future reference.

Important Safety Warnings:

- Always read the instruction manual carefully before operating the appliance.
- Be aware of hot surfaces and hot oil. Always use protective measures to avoid scalding.
- Drain the water from food before frying to prevent oil splashing.
- Preheat the oil to 165°C (329°F) before frying.
- Do not use spray washing; do not soak the appliance in water.
- Fill the pot with oil up to the oil level mark on the inside of the pot.
- Drain oil only when the oil temperature is below 80°C (176°F).
- The lid can only be opened when the pressure gauge pointer indicates 0.

2. PRODUCT OVERVIEW AND COMPONENTS

The TECHTONGDA 16L Countertop Pressure Fryer is constructed from thickened and reinforced #304 stainless steel, ensuring durability and hygiene. It features a 16L large round basket for easy food handling.

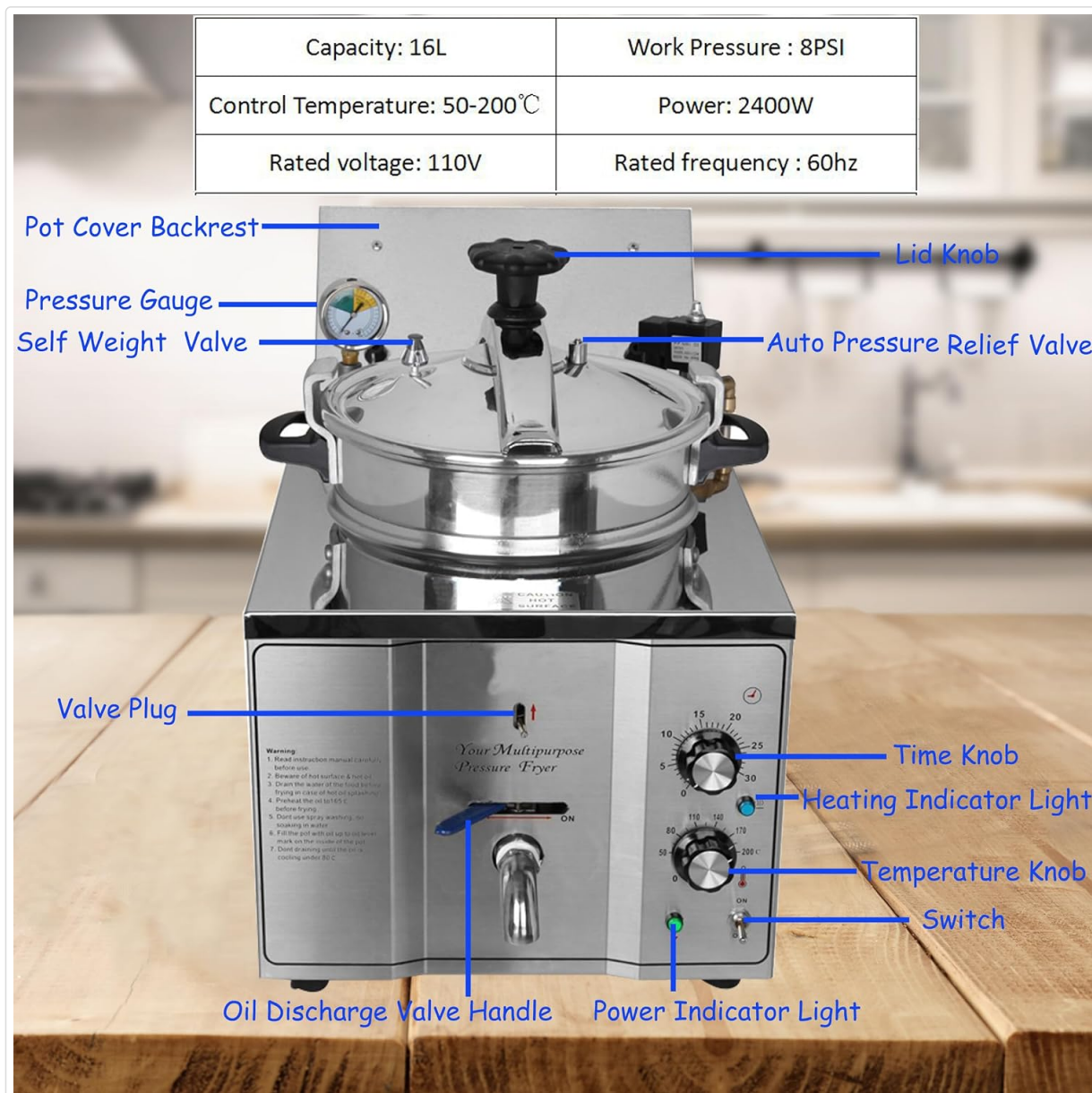


Figure 2.1: Labeled diagram of the TECHTONGDA 16L Countertop Pressure Fryer, highlighting key components such as the Pot Cover Backrest, Pressure Gauge, Self Weight Valve, Auto Pressure Relief Valve, Lid Knob, Valve Plug, Oil Discharge Valve Handle, Time Knob, Heating Indicator Light, Temperature Knob, Switch, and Power Indicator Light.

Key Components:

- **16L Large Capacity Basket:** Made of nickel-plated steel, rust-resistant, deformation-proof, and heat-resistant. Designed for easy insertion, removal, and draining of ingredients.
- **Pressure Gauge:** Displays real-time pressure inside the pot, ensuring safe operation.
- **Temperature Control:** Features a temperature range of 50-200°C (122-392°F) with a super heat conduction tube and top-tier temperature control chip for stable temperature regulation.
- **Timer:** Allows for precise cooking time settings.
- **Pot Cover Backrest:** Conveniently designed to hold the pot cover, saving operational space.
- **Oil Discharge Valve:** For safe and controlled oil drainage.

3. SPECIFICATIONS

Feature	Specification
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Feature	Specification
Brand	TECHTONGDA
Material	Stainless Steel
Color	Silver
Wattage	3 KW
Oil Capacity	16 Liters
Voltage	110V (implied from product title)
Work Pressure	8 PSI (from image)
Control Temperature Range	50-200°C (122-392°F)
Item Weight	55 pounds
Package Dimensions	24 x 24 x 19 inches
UPC	725683337426

4. SETUP AND INITIAL PREPARATION

4.1 Unpacking and Initial Cleaning

Carefully remove the fryer from its packaging. The surface of the machine is coated with oil to prevent oxidation or rust during shipping. It is essential to thoroughly clean the unit before its first use. Use a mild detergent and warm water, then rinse and dry completely.

4.2 Assembling the Pot Cover Backrest

Attach the pot cover backrest to the rear of the fryer unit. This provides a convenient and safe place to rest the lid during operation.

16L Large Capacity & Backrest Design



Figure 4.1: The 16L capacity basket and the backrest design for the pot cover.

4.3 Adding Frying Oil

1. Ensure the fryer is unplugged and cool.
2. Open the lid and place the frying basket inside the pot.
3. Pour an appropriate amount of cooking oil into the pot. The oil level should reach the 'MAX' mark indicated on the inside of the pot. Do not overfill.

5. OPERATING INSTRUCTIONS

Follow these steps for safe and effective operation of your pressure fryer.

5.1 Preheating the Oil

1. Plug in the fryer. Turn on the power switch; the green power indicator light will illuminate.
2. Set the desired temperature using the temperature knob. A recommended temperature for frying chicken is 170°C (338°F). The blue heating indicator light will turn on when the machine is heating and turn off when the preset temperature is reached.
3. Set the timer for preheating. For the first warm-up, a 20-minute preheat is recommended.

Time and temperature control knobs



Figure 5.1: Adjusting the time and temperature control knobs.

5.2 Frying Process

1. Once the oil is preheated, carefully place the food (e.g., chicken) into the frying basket. **Always take protective measures to avoid scalding from hot oil.**
2. Lower the basket into the hot oil.
3. Close the pot cover and tighten it securely in the specified direction.
4. Set the desired frying time using the timer knob.
5. Allow the fryer to cook. The pressure gauge will indicate the internal pressure.
6. After the set time, the machine will automatically relieve pressure. Wait until the pressure gauge pointer returns to 0 before attempting to open the lid.
7. Once the pressure is fully released, carefully open the lid.
8. Carefully lift the frying basket to remove the cooked food.

5.3 Draining Used Oil

1. Ensure the oil has cooled to below 80°C (176°F) before draining.
2. Pull up the fuse located above the oil discharge valve.

3. Pull the brake handle to the right to open the oil discharge valve and release the edible oil into a suitable container.
4. Once draining is complete, push the brake handle back to the left. The safety fuse will automatically fall back into place when the gate is closed.

5.4 Operation Video Guide

For a visual demonstration of the setup and operation, please refer to the official product video below:

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Video 5.1: Official TECHTONGDA Electric Pressure Deep Fryer Operation Video. This video demonstrates the assembly of the backrest, adding oil, setting temperature and time, placing food in the basket, closing the lid, pressure cooking, automatic pressure release, and oil drainage procedures.

6. MAINTENANCE AND CLEANING

Regular cleaning and maintenance will extend the life of your pressure fryer and ensure safe operation.

- **Daily Cleaning:** After each use, ensure the unit is unplugged and completely cooled. Drain the oil as instructed in Section 5.3. Clean the interior of the pot and the frying basket with warm, soapy water and a non-abrasive sponge. Rinse thoroughly and dry completely to prevent rust.
- **Exterior Cleaning:** Wipe down the exterior stainless steel surfaces with a damp cloth and mild detergent. Avoid using abrasive cleaners or scouring pads that could scratch the finish.
- **Pressure Gauge and Valves:** Periodically inspect the pressure gauge and all valves for any signs of blockage or damage. Ensure they are clean and functioning correctly.
- **Storage:** Store the fryer in a clean, dry place when not in use.

7. TROUBLESHOOTING

If you encounter issues with your TECHTONGDA 16L Countertop Pressure Fryer, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Fryer does not turn on	No power supply; Power switch off	Check power cord connection; Ensure power switch is in the 'ON' position.
Oil not heating	Temperature knob not set; Heating element malfunction	Set desired temperature; If problem persists, contact customer support.
Unit not building pressure	Lid not properly sealed; Pressure relief valve issue	Ensure lid is securely tightened; Check pressure relief valve for blockages or damage. If the issue persists, professional inspection may be required.
Oil splashing excessively	Food contains too much water	Ensure food is thoroughly drained and patted dry before placing in the fryer.
Lid cannot be opened after cooking	Pressure still present in the pot	Wait until the pressure gauge pointer returns to 0 before attempting to open the lid. Do not force open.

8. WARRANTY AND SUPPORT

For warranty information, product support, or service inquiries, please contact the seller or manufacturer directly. Keep your purchase receipt as proof of purchase.

Protection Plans:

Extended protection plans may be available for your product. These plans typically offer coverage beyond the manufacturer's standard warranty. Please refer to your purchase documentation or contact your retailer for details on available protection plans, such as 3-Year or 4-Year Protection Plans.