

Manuals+

[Q & A](#) | [Deep Search](#) | [Upload](#)

manuals.plus /

› [Clatronic](#) /

› [Clatronic FR 3771 Deep Fryer Instruction Manual](#)

Clatronic FR 3771

Clatronic FR 3771 Deep Fryer Instruction Manual

Model: FR 3771

1. IMPORTANT SAFETY INSTRUCTIONS

Please read these instructions carefully before using the appliance and keep them for future reference. Failure to follow these instructions may result in electric shock, fire, or serious injury.

- Always ensure the voltage indicated on the rating label matches your mains voltage.
- Do not immerse the appliance, cord, or plug in water or any other liquid.
- Keep the appliance out of reach of children. Close supervision is necessary when the appliance is used near children.
- Do not operate the appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Always unplug the appliance from the power outlet when not in use and before cleaning. Allow it to cool completely before handling or cleaning.
- Use the appliance only for its intended purpose, which is deep frying food.
- Do not place the appliance on or near a hot gas or electric burner, or in a heated oven.
- Exercise extreme caution when moving an appliance containing hot oil or other hot liquids.
- Ensure the oil/fat level is between the MIN and MAX marks to prevent overflow or insufficient heating.
- Never mix different types of oil or fat.
- Do not use abrasive cleaning agents or harsh chemicals on the appliance.

2. PRODUCT OVERVIEW

The Clatronic FR 3771 Deep Fryer is designed for convenient and efficient deep frying. Familiarize yourself with its components:

- **Lid with Viewing Window:** Allows monitoring of the frying process without opening.
- **Odor and Grease Filter:** Integrated into the lid to reduce cooking odors.

- **Frying Basket:** Large capacity for various foods, with a removable handle.
- **Oil Container (Non-stick coated):** Holds the frying oil/fat.
- **Control Panel:** Includes thermostat dial and indicator lights.
- **Cool-Touch Handles:** For safe and easy transport of the appliance.



Figure 2.1: Overview of the Clatronic FR 3771 Deep Fryer, showing the main unit, frying basket filled with fries, and a plate of chicken nuggets.

SPRINGDECKEL

mit Sichtfenster
(abnehmbar)



Abtropf-
vorrichtung



Antihaftbe-
schichtung

Figure 2.2: Detailed view of the deep fryer's lid, highlighting the spring mechanism, viewing window, and the non-stick coating of the oil container. It also shows the drip-off position for the basket.

WENIG GERÜCHE

durch Filter

Eingebauter Geruchs- und Fettdunstfilter. Minimale Geruchsentwicklung.



Figure 2.3: Illustration of the deep fryer's built-in odor and grease filter system, showing the layers designed to minimize cooking smells.

3. SETUP

3.1 Unpacking and Initial Cleaning

1. Remove all packaging materials from the appliance.
2. Wipe the exterior of the appliance with a damp cloth.
3. Wash the frying basket and the removable lid in warm soapy water. Rinse thoroughly and dry completely.
4. Ensure all parts are dry before assembly and use.

3.2 Filling with Oil or Fat

The deep fryer has an oil capacity of approximately 2.5 liters.

KAPAZITÄT

2,5 Liter Öl / Fett

Die Kapazität eignet sich perfekt für alltägliche Mahlzeiten und spontane Snacks.



Figure 3.1: The deep fryer indicating its 2.5 liter oil/fat capacity, suitable for daily meals and snacks.

1. Place the appliance on a stable, heat-resistant surface.
2. Ensure the frying basket is removed from the oil container.
3. Carefully pour liquid frying oil or place solid frying fat into the oil container.
4. Observe the MIN and MAX level indicators inside the container. Do not fill below MIN or above MAX.
5. If using solid fat, cut it into smaller pieces to ensure even melting.

4. OPERATING INSTRUCTIONS

4.1 Preheating the Oil

1. Close the lid and plug the appliance into a suitable power outlet.
2. Turn the thermostat dial to the desired temperature (between 130°C and 190°C). Refer to cooking charts for recommended temperatures for different foods.
3. The red 'POWER' indicator light will illuminate, indicating the appliance is on. The green 'HEATING' indicator light will also illuminate, showing that the oil is heating.
4. Once the oil reaches the set temperature, the green 'HEATING' indicator light will turn off. The

appliance is now ready for frying.



Figure 4.1: Close-up of the deep fryer's control panel, showing the infinitely adjustable thermostat dial (130°C - 190°C) and the foldable handle for the frying basket.

4.2 Frying Food

1. Carefully place the food into the frying basket. Do not overfill the basket to ensure even cooking and prevent oil overflow.
2. Lower the frying basket slowly into the hot oil.
3. Close the lid. The viewing window allows you to monitor the cooking process without opening the lid, which helps prevent splashes.
4. During frying, the green 'HEATING' indicator light may cycle on and off as the thermostat maintains the set temperature.
5. Fry for the recommended time or until the food is golden brown and cooked through.



Figure 4.2: A user carefully lowering the frying basket, filled with fries, into the preheated oil of the deep fryer. Chicken nuggets are visible on a plate in the foreground.

4.3 Removing Food

1. Once cooking is complete, lift the frying basket out of the oil using its handle.
2. Hook the basket onto the edge of the oil container to allow excess oil to drain.
3. Carefully transfer the fried food to a plate lined with paper towels to absorb any remaining oil.
4. When finished frying, turn the thermostat dial to the 'OFF' position and unplug the appliance.

5. MAINTENANCE AND CLEANING

Regular cleaning ensures optimal performance and extends the life of your deep fryer. Always ensure the appliance is unplugged and completely cooled before cleaning.

5.1 Draining Oil/Fat

1. Allow the oil/fat to cool completely. This may take several hours.
2. Carefully pour the cooled oil into a suitable container for disposal or storage. If using solid fat, allow it to solidify and then scoop it out.

5.2 Cleaning Components

- **Oil Container:** The non-stick coated oil container can be wiped clean with a soft cloth and warm soapy water. Do not use abrasive materials.
- **Frying Basket and Lid:** These parts are removable and can be washed in warm soapy water. Rinse thoroughly and dry completely.
- **Exterior:** Wipe the exterior of the appliance with a damp cloth. Never immerse the main unit in water.

5.3 Filter Replacement

The integrated odor and grease filter should be replaced periodically to maintain effectiveness. Refer to the manufacturer's guidelines for replacement frequency. Replacement filters can be purchased separately.

6. TROUBLESHOOTING

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

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outlet faulty; thermostat dial not set.	Check power connection; try a different outlet; ensure thermostat is turned to a temperature setting.
Oil is not heating.	Thermostat set too low; appliance faulty.	Increase temperature setting; if problem persists, contact customer support.
Food is not crisp.	Oil temperature too low; basket overloaded; food too moist.	Ensure oil is preheated to correct temperature; fry in smaller batches; pat food dry before frying.
Excessive smoke/odor.	Oil is old/dirty; filter needs replacement; oil temperature too high.	Replace oil; replace odor/grease filter; reduce temperature.

7. TECHNICAL SPECIFICATIONS

Specification	Value
Brand	Clatronic
Model Number	263963
Model Name	FR 3771
Color	White
Product Dimensions (L x W x H)	34 x 32 x 23 cm
Item Weight	2 Kilograms
Oil Capacity	2.5 Liters
Power/Wattage	1800 Watts

Specification	Value
Voltage	220-240 Volts
Material	Metal, Non-stick coating
Automatic Shutoff	Yes
GTIN (Global Trade Item Number)	04006160639636



Figure 7.1: Dimensions of the Clatronic FR 3771 Deep Fryer, showing a length of 30 cm, width of 30 cm, and height of 21.5 cm.

8. WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the warranty card included with your product or contact your retailer. Keep your proof of purchase for any warranty claims.

