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Bestron AF357R

Bestron Deep Fryer AF357R User Manual

Model: AF357R | Brand: Bestron

1. Important Safety Instructions

Read all instructions carefully before using the appliance. Retain this manual for future reference.

- Always ensure the appliance is placed on a stable, heat-resistant surface, away from walls and flammable materials.
- Do not immerse the control panel or heating element in water or any other liquid.
- Exercise extreme caution when handling hot oil. Oil can remain hot for a significant period after use.
- Never leave the deep fryer unattended during operation.
- Ensure the oil level is between the MIN and MAX marks to prevent overflow or insufficient heating.
- Do not add water or ice to hot oil, as this can cause splashing and severe burns.
- Allow the appliance to cool completely before cleaning or storing.
- Keep out of reach of children and pets.
- Unplug the appliance from the power outlet when not in use and before cleaning.
- Do not operate the appliance if the cord or plug is damaged, or if the appliance malfunctions or has been damaged in any way.

2. Product Overview and Components

Familiarize yourself with the parts of your Bestron Deep Fryer.



Figure 2.1: Exploded view showing the main components of the deep fryer.

This image displays the deep fryer disassembled, highlighting its key parts: the outer housing, the removable enameled oil reservoir, the heating element with integrated control panel, and the frying basket with handle. The lid is also shown separately.

1. **Outer Housing:** The main body of the fryer, typically made of stainless steel.
2. **Enameled Oil Reservoir (3.5 L):** Removable container for holding frying oil.
3. **Heating Element with Control Panel:** Contains the heating coils, temperature dial, and indicator lights.
4. **Frying Basket:** Used to hold food during frying, with a foldable handle for easy lifting.
5. **Lid:** Covers the oil reservoir during heating and frying to prevent splattering.
6. **Cold Zone:** The area below the heating element where food particles settle, preventing them from burning and extending oil life.

3. Setup and Initial Use

Before using your deep fryer for the first time, follow these steps:

1. **Unpacking:** Carefully remove all packaging materials and inspect the appliance for any damage.
2. **Initial Cleaning:** Wash the removable oil reservoir, frying basket, and lid in warm soapy water. Rinse thoroughly and dry completely. The housing and control panel should be wiped with a damp cloth. Ensure all parts are completely dry before assembly.
3. **Assembly:**

- Place the outer housing on a stable, heat-resistant, and level surface.
- Insert the clean, dry enameled oil reservoir into the housing.
- Carefully place the heating element with the control panel onto the designated slot at the back of the housing, ensuring it is securely seated. The heating element must be correctly positioned for the fryer to operate.
- Attach the handle to the frying basket if it is not already assembled.

4. **Filling with Oil:** Pour suitable frying oil (e.g., vegetable oil, sunflower oil) into the reservoir. Ensure the oil level is between the MIN and MAX indicators marked inside the reservoir. Do not overfill or underfill. The capacity is 3.5 liters.
5. **Power Connection:** Plug the power cord into a grounded electrical outlet.

4. Operating Instructions

Follow these steps for safe and effective frying:



Figure 4.1: The deep fryer in operation with a basket of fries.

This image shows the Bestron Deep Fryer with the frying basket filled with golden-brown French fries, indicating active use. The control panel is visible on the right side.

1. **Preheating Oil:**
   - Ensure the lid is placed on the fryer.
   - Turn the temperature control dial to the desired frying temperature (up to 190°C). Refer to food packaging for recommended temperatures.
   - The indicator light will illuminate, signaling that the heating element is active.
   - Allow the oil to preheat until the indicator light turns off, indicating the set temperature has been reached. This may take 10-15 minutes depending on the oil volume and desired temperature.
2. **Preparing Food:**

- Ensure food items are dry before placing them in the basket. Excess moisture can cause oil to splatter.
- Do not overload the frying basket. Fry in small batches to maintain oil temperature and ensure even cooking. The fryer can handle approximately 1 kg of French fries.

3. **Frying:**
   - Carefully lower the frying basket with food into the hot oil. Use the basket handle.
   - Place the lid back on the fryer during frying to minimize splattering.
   - Fry for the recommended time, stirring or shaking the basket occasionally if necessary for even cooking.
   - Monitor the food through the viewing window if available, or by carefully lifting the lid.
4. **Removing Food:**
   - Once food is cooked, carefully lift the frying basket out of the oil.
   - Hook the basket onto the rim of the oil reservoir to allow excess oil to drain back into the fryer.
   - Transfer the fried food to a plate lined with paper towels to absorb any remaining oil.
5. **After Frying:**
   - Turn the temperature dial to the "OFF" position.
   - Unplug the appliance from the power outlet.
   - Allow the oil and appliance to cool completely before cleaning or storing.

5. Maintenance and Cleaning

Regular cleaning ensures optimal performance and extends the life of your deep fryer.

1. **Cool Down:** Always ensure the fryer and oil have cooled completely before attempting any cleaning. This can take several hours.
2. **Oil Disposal/Storage:**
   - Once cooled, carefully pour the oil into a suitable container for disposal or storage. Filtered oil can be reused for a limited number of times depending on the food fried.
3. **Disassembly:** The appliance can be completely disassembled for thorough cleaning.
   - Remove the heating element with the control panel.
   - Lift out the enameled oil reservoir.
   - Remove the frying basket and lid.
4. **Cleaning Components:**
   - The enameled reservoir, frying basket, and lid are dishwasher-safe. Alternatively, wash them in warm soapy water using a non-abrasive sponge.
   - Wipe the exterior housing with a damp cloth. Do not immerse the housing in water.
   - The heating element and control panel should only be wiped with a damp cloth. Never immerse these parts in water. Ensure they are completely dry before reassembly.
5. **Drying and Storage:** Ensure all parts are thoroughly dry before reassembling and storing the fryer. Store in a cool, dry place.

6. Troubleshooting

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

Problem	Possible Cause	Solution
Fryer does not heat up.	Not plugged in; heating element not correctly seated; thermal cut-out activated.	Check power connection. Ensure heating element is fully inserted and locked into place. Allow fryer to cool down completely and try resetting (some models have a reset button, consult manufacturer if issue persists).
Oil not reaching desired temperature.	Insufficient preheating time; too much food added at once; low oil level.	Allow more time for preheating. Fry in smaller batches. Ensure oil level is between MIN and MAX marks.
Food is soggy, not crispy.	Oil temperature too low; too much food in basket; food not dry before frying.	Ensure oil is at correct temperature. Fry in smaller batches. Pat food dry with paper towels before frying.
Excessive smoke from oil.	Oil is old or contaminated; temperature set too high.	Replace old oil with fresh oil. Reduce frying temperature.

If the problem persists after trying these solutions, contact Bestron customer support.

7. Specifications

Key technical details of the Bestron Deep Fryer AF357R:

- **Model Name:** AF357R
- **Brand:** Bestron
- **Material:** Metal / Plastic (Housing: Stainless Steel, Reservoir: Enameled)
- **Color:** Red
- **Wattage:** 2000 Watts
- **Oil Capacity:** 3.5 Liters
- **Food Capacity:** Approx. 1 kg of French fries
- **Temperature Control:** Infinitely adjustable, up to 190°C
- **Features:** Cold zone technology, overheating protection, heat-resistant handles, non-slip feet, fully disassemblable, dishwasher-safe reservoir/basket/lid.
- **Dimensions:** 40 x 21 x 24 cm (approximate)
- **Weight:** 2.6 kg (approximate)



Figure 7.1: Product packaging highlighting key features and specifications.

This image shows the retail packaging of the Bestron Deep Fryer, which visually confirms the model, capacity, wattage, and other features like the 5-year warranty mentioned on the box.

8. Warranty and Support

Bestron products are manufactured to high standards and come with a manufacturer's warranty. While the packaging indicates a 5-year warranty, please refer to the official Bestron website or the warranty card included with your purchase for specific terms and conditions, including duration and coverage details.

For technical support, spare parts, or warranty claims, please contact Bestron customer service directly. Contact information can typically be found on the manufacturer's website or on the product packaging.

Online Resources: For additional information, product registration, or frequently asked questions, visit the official Bestron website: www.bestron.com

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