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> Fijinhom 3L 1700W Electric Deep Fryer User Manual

Fijinhom KI07009

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Model: KI07009

1. IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before using this appliance. Failure to follow these instructions may result in electric shock, fire, or serious injury.

- Always place the deep fryer on a stable, heat-resistant, and dry surface, away from the edge of the countertop.
- Do not immerse the control unit, heating element, or power cord in water or any other liquid.
- Ensure the magnetic power cord is securely attached to the fryer before plugging it into a power outlet. The magnetic cord is designed to detach easily if pulled, preventing the fryer from tipping over.
- Exercise extreme caution when moving an appliance containing hot oil. Allow oil to cool completely before moving or cleaning.
- Do not operate the fryer without oil or food, as this can trigger the overheat protection. If overheat protection is triggered, unplug the unit and allow it to cool completely before pressing the RESET button located on the back of the control unit.
- Keep children and pets away from the appliance during operation and while it is cooling.
- Do not use abrasive cleaners or scouring pads on any part of the fryer.
- Always unplug the appliance from the outlet when not in use and before cleaning.
- Ensure food is dry before frying to prevent excessive splattering.
- Use only recommended accessories and attachments.



Image: The magnetic safety cord connection ensures easy detachment to prevent accidents.

2. PRODUCT OVERVIEW

The Fijinhom 3L Electric Deep Fryer is designed for home use, featuring a 1700W heating element for quick and consistent frying. It includes adjustable time and temperature controls, a removable basket, a lid with a view window, and an odor filter for convenience.



Image: The Fijnhom 3L Electric Deep Fryer in operation, showcasing its compact design and frying capabilities.

2.1 Components



Image: Labeled diagram of the deep fryer's main components, including the control panel, heating element, basket, and lid.

- **Control Unit:** Houses the temperature and timer dials, power/heat indicator lights, and the immersion heating

element.

- **Stainless Steel Body:** The main housing of the fryer.
- **Oil Tank:** Enamel-coated, removable container for frying oil.
- **Frying Basket:** Chrome-plated, with a removable handle and a hook for draining.
- **Lid:** Features a view window and an integrated odor filter.
- **Magnetic Power Cord:** For safe electrical connection.

2.2 Key Features

- **High Performance:** 1700W heating element for rapid heating and consistent temperature.
- **Capacity:** 3L oil capacity, suitable for home use.
- **Adjustable Controls:** Thermostat (302°F - 374°F) and timer for precise cooking.
- **Safety Features:** Overheat protection and magnetic power cord.
- **Smart Design:** Oil filter to reduce odors, view window for monitoring, and basket hook for draining.
- **Easy to Clean:** Removable parts, with the oil tank, basket, and lid being dishwasher safe.

3. SETUP

1. **Unpack:** Carefully remove all components from the packaging. Remove any protective films or stickers.
2. **Clean:** Before first use, wash the oil tank, frying basket, and lid in warm soapy water, then rinse and dry thoroughly. Wipe the stainless steel body with a damp cloth. Ensure the control unit and heating element are never immersed in water.
3. **Assemble:**
 - Place the stainless steel body on a stable, flat, and heat-resistant surface.
 - Insert the enamel-coated oil tank into the stainless steel body.
 - Attach the control unit with the heating element to the back of the fryer body, ensuring it is securely seated.
 - Attach the handle to the frying basket.

REMOVABLE PARTS



Image: All removable parts of the deep fryer, ready for assembly or cleaning.

4. **Add Oil:** Pour cooking oil into the oil tank. Do not exceed the maximum fill line or go below the minimum fill line indicated inside the tank. The fryer has a 3L capacity, requiring approximately 12 cups of oil.
5. **Connect Power:** Attach the magnetic power cord to the receptacle on the control unit. Then, plug the power cord into a standard electrical outlet.

4. OPERATING INSTRUCTIONS

1. **Set Temperature:** Turn the temperature control dial to your desired frying temperature (range: 302°F - 374°F). The red indicator light will illuminate, signifying that the heating element is active.
2. **Preheat Oil:** Allow the oil to preheat. The green indicator light will turn on when the oil has reached the set temperature, indicating it is ready for frying.
3. **Prepare Food:** Ensure food items are dry before placing them in the frying basket. Do not overload the basket, as this can lower oil temperature and result in soggy food.
4. **Lower Food:** Carefully lower the frying basket containing the food into the hot oil. Use the lid to cover the fryer to prevent splattering and reduce odors. The view window allows monitoring without opening the lid.



Image: The deep fryer actively frying food, demonstrating its operational state.

5. **Set Timer:** Use the timer dial to set the desired cooking time. The timer will alert you when the cooking cycle is complete.
6. **Remove Food:** Once cooking is complete, carefully lift the frying basket and hook it onto the edge of the oil tank to allow excess oil to drain back into the fryer.
7. **Serve:** Transfer fried food to a plate lined with paper towels to absorb any remaining oil.
8. **Turn Off:** When finished frying, turn both the temperature and timer dials to the "OFF" position and unplug the fryer from the wall outlet. Allow the oil to cool completely before handling.

TEMPERATURE & TIME CONTROL

Adjustable temperature and timer help to make dishes



Image: The control panel features adjustable temperature and timer settings for precise cooking.

EASY TO DRAIN

Wire basket for quick draining,
basket clip provides convenience



Image: The basket hook facilitates easy and mess-free draining of excess oil after frying.

5. MAINTENANCE AND CLEANING

Regular cleaning ensures the longevity and optimal performance of your deep fryer. Always ensure the appliance is unplugged and completely cool before cleaning.

1. **Cool Down:** Allow the oil to cool completely, which may take several hours.
2. **Drain Oil:** Carefully remove the oil tank from the fryer body. Filter and store the oil for reuse, or dispose of it responsibly according to local regulations.
3. **Disassemble:** Remove the control unit, heating element, frying basket, and lid.
4. **Dishwasher Safe Parts:** The enamel-coated oil tank, frying basket, and lid are dishwasher safe. Place them on the top rack for best results.
5. **Hand Wash:** For the stainless steel body, wipe with a damp cloth and mild detergent. Dry thoroughly.
6. **Control Unit:** The control unit and heating element should never be immersed in water. Wipe them with a damp cloth only. Ensure they are completely dry before reassembly or storage.
7. **Reassemble:** Once all parts are clean and dry, reassemble the fryer.

DISHWASHE SAFE

Lid & Baskets



Image: The lid and frying basket are designed to be dishwasher safe for easy cleaning.

6. TROUBLESHOOTING

Problem	Possible Cause	Solution
Fryer does not turn on / No heat.	Power cord not properly connected. Appliance not plugged in. Overheat protection activated.	Ensure magnetic power cord is securely attached to the control unit. Plug the appliance into a working electrical outlet. Unplug the fryer, allow it to cool completely, then press the RESET button on the back of the control unit.

Problem	Possible Cause	Solution
Food is not crispy.	Oil temperature too low. Basket overloaded. Food too wet.	Allow oil to preheat fully to the recommended temperature. Fry smaller batches of food. Ensure food is thoroughly dry before frying.
Excessive smoke or odor.	Oil is old or dirty. Oil temperature too high.	Replace old oil with fresh oil. Ensure temperature dial is set correctly and not too high.

7. SPECIFICATIONS

- **Model Name:** Deep Fryer with Basket
- **Brand:** Fijinhom
- **Model Number:** KI07009
- **Material:** Stainless Steel
- **Color:** Silver
- **Product Dimensions:** 16.93"D x 8.94"W x 9.96"H
- **Item Weight:** 6.04 Pounds
- **Wattage:** 1700 watts
- **Oil Capacity:** 12 Cups (approx. 3 Liters)
- **Manufacturer:** Fijinhom

DIMENSIONAL PARAMETERS



Image: Dimensional parameters of the Fijinhom deep fryer.

8. WARRANTY AND SUPPORT

The Fijinhom 3L 1700W Electric Deep Fryer comes with a **1-Year Warranty** from the date of purchase. This warranty covers manufacturing defects and issues arising from normal use.

For any problems, questions, or support needs regarding your deep fryer, please contact Fijinhom customer service. Refer to your purchase documentation for specific contact details or visit the official Fijinhom website.