

**MS8400778514-2**

## Mainstays 4L Deep Fryer Instruction Manual

MODEL: **MS8400778514-2**

### 1. Introduction

Thank you for purchasing the Mainstays 4L Deep Fryer. This appliance is designed to make deep frying at home simple and efficient, allowing you to prepare a variety of crispy, delicious foods. Featuring a 4-liter capacity, adjustable temperature control, and a convenient viewing window, this deep fryer is built for ease of use and durability. Please read this manual thoroughly before first use to ensure safe operation and optimal performance.

The Mainstays 4L Deep Fryer includes an enamel-coated oil pan, a cool-touch handle for the frying basket, and a detachable power cord for easy storage. Its immersion heating element ensures quick and even heating of oil for consistently fried results.

### 2. Important Safety Instructions

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

- Read all instructions before operating the deep fryer.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or heating element 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 oil pan. Overfilling or underfilling can be

dangerous.

- Never mix different types of oil or old and new oil.
- Always ensure food is dry before frying to prevent oil splattering.

### 3. Product Components

Familiarize yourself with the parts of your Mainstays 4L Deep Fryer:

- Main Unit (with control panel and heating element)
- Removable Enamel-Coated Oil Pan (4L capacity)
- Frying Basket with Cool-Touch Handle
- Stainless Steel Lid with Viewing Window and Charcoal Air Filter
- Detachable Power Cord



Figure 3.1: Disassembled components of the deep fryer.



Figure 3.2: View of the immersion heating element within the oil pan.



Figure 3.3: Detachable power cord.

## 4. Setup and Initial Use

- 1. Unpacking:** Carefully remove all packaging materials and promotional labels from the deep fryer.
- 2. Initial Cleaning:** Before first use, wash the removable oil pan, frying basket, and lid in warm, soapy water. Rinse thoroughly and dry all parts completely. Wipe the exterior of the main unit with a damp cloth. Ensure all parts are completely dry before assembly.
- 3. Assembly:** Place the main unit on a stable, heat-resistant, and dry surface. Insert the clean, dry enamel-coated oil pan into the main unit. Ensure it is seated correctly.
- 4. Add Oil:** Pour cooking oil (suitable for deep frying) into the oil pan. Ensure the oil level is between the MIN and MAX fill lines indicated inside the pan. Do not overfill or underfill.
- 5. Connect Power:** Attach the detachable power cord securely to the appliance, then plug the other end into a grounded electrical outlet.



Figure 4.1: Mainstays 4L Deep Fryer ready for use.

## 5. Operating Instructions

### 5.1. Preheating the Oil

1. Ensure the oil pan is filled with oil to the appropriate level.
2. Place the lid on the deep fryer.
3. Turn the temperature control knob to the desired frying temperature. The