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Model: 16L 2.4KW Commercial Electric Countertop Pressure Fryer

1. IMPORTANT SAFETY INSTRUCTIONS

Read all instructions carefully before operating the appliance.

- Always ensure the appliance is placed on a stable, heat-resistant surface.
- Do not immerse the appliance in water or other liquids.
- Exercise extreme caution when handling hot oil. Always wear appropriate protective gear, such as heat-resistant gloves and eye protection.
- Ensure the lid is securely locked before operating under pressure. The lid is designed to open only when internal pressure is fully released.
- Monitor the pressure gauge during operation to stay within the safe operating zone.
- Never attempt to force open the lid while the unit is pressurized.
- Unplug the appliance from the power outlet when not in use and before cleaning.
- Keep children and unauthorized personnel away from the appliance during operation.

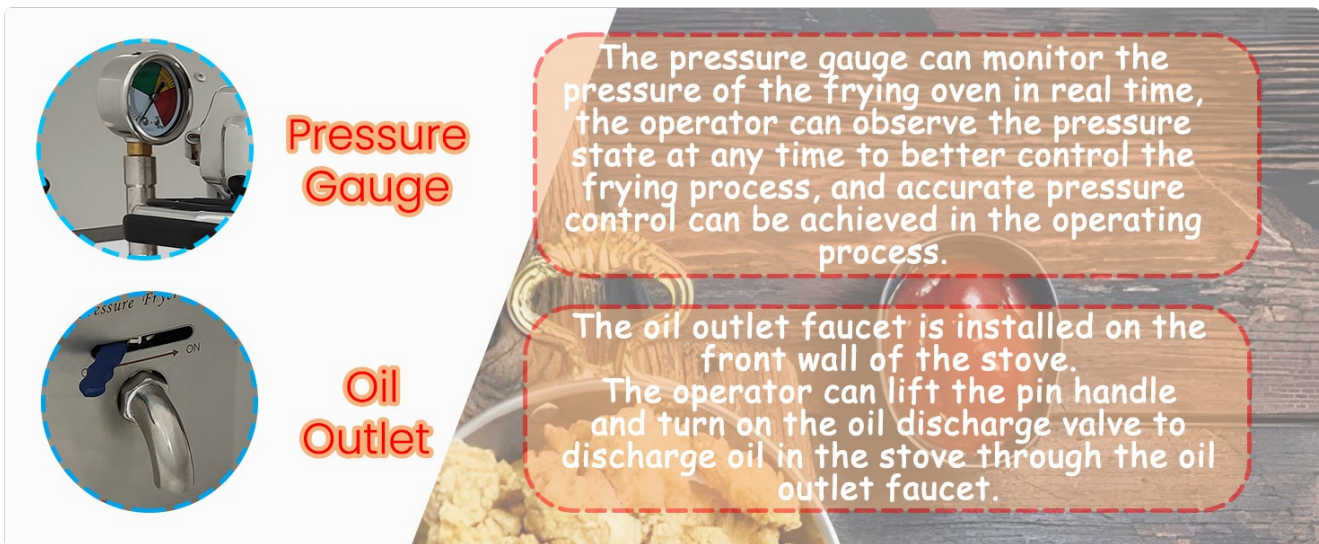


Image: Illustration of the four explosion protection features, including gravity valves, automatic pressure relief valve, silicone seals, and flexible crossbeam.

2. PRODUCT OVERVIEW

2.1 Components



Image: Detailed view of the pressure fryer, highlighting key components such as the lid knob, pressure gauge, valve pin, oil drain valve, oil drain, time relay, thermostat, and power switch.

The Banfluxion Commercial Electric Countertop Pressure Fryer is constructed from 304 stainless steel for durability and ease of cleaning. It features an enclosed heating system that separates heating elements from cooking oil, which helps prevent food residue buildup and contributes to equipment longevity.

2.2 Dimensions



Image: Diagram showing the product dimensions: 17.1 inches (43.5 cm) deep, 15.4 inches (39 cm) wide, and 20 inches (51 cm) high.

The appliance measures approximately 17.1"D x 15.4"W x 20"H and weighs 48 pounds.

3. SETUP

1. **Unpacking:** Carefully remove all packaging materials and inspect the fryer for any damage. Retain packaging for future transport if needed.
2. **Placement:** Place the fryer on a stable, level, and heat-resistant countertop. Ensure adequate ventilation around the unit.
3. **Power Connection:** Connect the fryer to a grounded 110V power outlet. Ensure the power supply matches the appliance's requirements (2.4KW).
4. **Initial Cleaning:** Before first use, clean the interior pot and fry basket with warm, soapy water. Rinse thoroughly and dry completely.
5. **Oil Filling:** Fill the pot with cooking oil up to the indicated MAX fill line on the inside of the pot. Do not overfill.



Image: An overhead view of the fryer's interior, showing the removable fry basket.

4. OPERATING INSTRUCTIONS

This section outlines the steps for operating the pressure fryer. For a visual guide, please refer to the instructional video below.

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Video: Official product video demonstrating the assembly, operation, and safety features of the Banfluxion Commercial High Pressure Fried Chicken Stove.

1. Preheating:

- Turn on the power switch. The green light will illuminate.
- Set the desired temperature using the thermostat knob. A recommended temperature for frying is 170°C. The blue light will illuminate when the temperature is set.
- Set the timer for initial warm-up (e.g., 20 minutes for the first warm-up). The machine will automatically stop heating once the preset temperature is reached.

2. Adding Food:

- Carefully place food items into the fry basket.
- Slowly lower the basket into the hot oil. Take protective measures to avoid scalding from oil splashes.
- Securely close and tighten the pot cover in the specified direction.

3. Frying:

- Set the frying time using the timer knob.
- Monitor the pressure gauge. The pressure will build up during cooking.
- Once the timer counts down, the machine will automatically relieve pressure. Wait until the pressure gauge reads zero before attempting to open the lid.

4. Removing Food:

- Once the pressure is fully released, carefully open the lid.
- Lift the fry basket to remove the cooked food.



Image: Close-up of the mechanical control panel, showing the time control knob, temperature knob, and power switches.

5. MAINTENANCE AND CLEANING

Regular maintenance and cleaning ensure the longevity and safe operation of your pressure fryer.

1. Oil Draining:

- Ensure the oil has cooled to below 80°C before draining.
- Place a suitable container under the oil drain valve.
- Pull up the fuse and pull the brake to the right to release the edible oil. The safety mechanism will automatically fall back when the gate is closed.

2. Interior Cleaning:

- After draining the oil, clean the interior of the pot and the fry basket with warm, soapy water and a non-abrasive sponge.
- Rinse thoroughly to remove all soap residue.
- Dry all components completely before reassembly or storage.

3. Exterior Cleaning:

- Wipe the exterior surfaces with a damp cloth and mild detergent.
- Do not use abrasive cleaners or steel wool, as these can damage the stainless steel finish.
- Ensure no water enters the electrical components.

4. Pressure Valve Maintenance:

- Regularly inspect the pressure relief valve and silicone seals for any signs of wear or damage. Replace if necessary.
- Keep the pressure gauge clean and free from oil or debris to ensure accurate readings.



Image: A view of the fryer's interior, emphasizing the stainless steel material and the large lifting basket for easy residue removal.

6. TROUBLESHOOTING

This section addresses common issues you might encounter with your pressure fryer.

Problem	Possible Cause	Solution
Appliance does not power on.	No power supply; loose power cord; tripped circuit breaker.	Check power connection; ensure outlet is functional; reset circuit breaker.
Oil not heating up.	Temperature knob not set; heating element malfunction.	Ensure temperature is set correctly; contact customer support if issue persists.
Pressure not building up.	Lid not sealed properly; faulty pressure valve.	Ensure lid is securely tightened; inspect seals and pressure valve for damage.
Excessive steam leakage.	Damaged lid seal; improper lid closure.	Inspect and replace lid seal if damaged; ensure lid is closed and tightened correctly.
Food not cooking evenly.	Overcrowding the basket; incorrect temperature/time settings.	Avoid overcrowding; adjust temperature and time settings as needed.

7. SPECIFICATIONS

Feature	Detail
Brand	Banfluxion
Model	16L 2.4KW Commercial Electric Countertop Pressure Fryer
Material	Stainless Steel
Color	Silver

Feature	Detail
Product Dimensions	17.1"D x 15.4"W x 20"H
Item Weight	48 Pounds
Wattage	2.4 KW
Voltage	110V (implied from product title)
Capacity	16 Liters
Temperature Range	50-200°C
UPC	198462825641
ASIN	B0DH26NWT3

8. WARRANTY AND SUPPORT

This product comes with a standard manufacturer's warranty. For specific warranty details, including coverage period and terms, please refer to the documentation provided with your purchase or contact the seller directly. For technical assistance, troubleshooting, or to inquire about replacement parts, please contact Banfluxion customer support through your retailer or the official Banfluxion website.

Protection Plans: Additional protection plans may be available for purchase. Please check with your retailer for options such as 3-Year or 4-Year Protection Plans.