

Pukomc 130DL

Pukomc Electric Double Deep Fryer (Model 130DL) Instruction Manual

Brand: Pukomc | Model: 130DL

INTRODUCTION

Thank you for choosing the Pukomc Electric Double Deep Fryer. This appliance is designed for efficient and convenient deep frying with its dual basket system and precise temperature control. Please read this manual thoroughly before use to ensure safe operation and optimal performance.

- **Quick Heating Performance:** Features a removable immersion heating element with 1500W power for rapid heating. The 2x3L capacity allows for simultaneous frying.
- **Easy to Operate:** Equipped with two temperature knobs for independent temperature selection. Includes a recipe guide for both beginners and experienced users.
- **Convenient and Safe:** Each 3L basket comes with a lid to prevent oil splashing. Frying baskets have insulated handles to protect against burns.
- **Easy to Disassemble & Clean:** Constructed from high-quality stainless steel food-grade material with a removable design for simplified cleaning.
- **Temperature Control:** The large basket frying pan includes a temperature control function and heating indicator. Temperature can be adjusted from 266°F to 374°F to suit various ingredients.

SETUP

Before first use, ensure all packaging materials are removed and the unit is placed on a stable, heat-resistant surface away from walls and flammable materials.

1. Unpack all components: the main fryer unit, two oil pots, two heating elements, two frying baskets, and two lids.
2. Insert the two oil pots into the main unit. Ensure they are seated correctly.
3. Place the heating elements into their respective oil pots. The elements should fit securely.
4. Attach the frying baskets to their handles. The handles are designed to fold for compact storage.
5. Ensure the power cord is securely connected to the fryer unit and then to a grounded electrical outlet.



Image: The Pukomc Electric Double Deep Fryer showing its dual basket design and overall dimensions for placement consideration.

OPERATING INSTRUCTIONS

Follow these steps for safe and effective deep frying.

1. **Add Oil:** Pour cooking oil into each oil pot, ensuring the oil level is between the minimum and maximum fill lines. Do not overfill.
2. **Set Temperature:** Turn the temperature control knob for each fryer to the desired temperature (266°F to 374°F). Refer to the temperature guide on the unit for common food types.
3. **Preheat:** The red indicator light will illuminate, signaling that the fryer is heating. The green light will turn on when the set temperature is reached.
4. **Load Food:** Place food into the frying baskets. Do not overload the baskets, as this can lower oil temperature and result in soggy food.
5. **Lower Basket:** Carefully lower the baskets into the hot oil. Close the lid to prevent splattering. The lid features a viewing window to monitor cooking progress without opening.
6. **Fry:** Cook food for the recommended time, adjusting as needed for desired crispness.

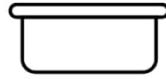
7. **Remove Food:** Once cooked, lift the baskets and hook them onto the edge of the oil pot to drain excess oil.
8. **Serve:** Carefully transfer fried food to a plate lined with paper towels to absorb any remaining oil.

LARGE CAPACITY

2 deep fryers can save energy and time



Baskets × 2



Fryers × 2



Image: The double deep fryer in operation, showing fried shrimp and chicken in each basket, demonstrating its dual cooking capability.

SPLATTER-FREE FRYING

Windowed vented lid prevents food from splattering and lets you watch your food through two windows while it cooks



Image: The deep fryer with its lids closed, featuring clear viewing windows to observe food while frying, minimizing splatter.



TEMPERATURE ADJUSTMENT

Rely on the indicator light and thermostat to maintain the ideal oil temperature. Ensure perfect cooking results.



Image: A detailed view of the temperature control dial, showing temperature settings from 266°F to 374°F, along with recommended temperatures for various foods.

MAINTENANCE

Regular cleaning and proper maintenance will extend the life of your deep fryer.

1. **Cool Down:** Always allow the fryer and oil to cool completely before cleaning.
2. **Drain Oil:** Carefully drain used oil from the pots. Dispose of oil responsibly.
3. **Disassemble:** Remove the heating elements, oil pots, frying baskets, and lids from the main unit.
4. **Clean Components:** The oil pots, baskets, and lids are removable and can be washed with warm, soapy water. The stainless steel exterior can be wiped with a damp cloth.
5. **Heating Element:** Wipe the heating element with a damp cloth. **WARNING: Do not immerse the heating element or the main unit (which contains the charging port) in water or any other liquid.**
6. **Dry Thoroughly:** Ensure all parts are completely dry before reassembling or storing.

HASSLE-FREE TO CLEAN

Removable heating element and dishwasher safe
oil pot, baskets & lid



Image: The deep fryer components laid out, illustrating how easily it disassembles for thorough cleaning of the baskets, oil pots, and lids.

TROUBLESHOOTING

If you encounter issues with your deep fryer, please consult the following common solutions:

- **Fryer Not Turning On:** Ensure the power cord is securely plugged into both the fryer and a working electrical outlet. Check if the circuit breaker has tripped.
- **Oil Not Heating:** Verify that the temperature control knob is set to a desired temperature and the red indicator light is on. Allow sufficient time for preheating.
- **Food Not Crispy:** Ensure the oil is at the correct temperature before adding food. Do not overload the basket, as this can drop the oil temperature significantly. Ensure food is dry before frying.
- **Excessive Splattering:** Always use the lids during frying. Ensure food is as dry as possible before placing it in hot oil.
- **Overheat Protection Activated:** If the fryer unexpectedly shuts off, it may be due to the overheat protection. Unplug the unit, allow it to cool down, and check the oil level before restarting.

If problems persist, please contact Pukomc customer support for assistance.

SPECIFICATIONS

Model Name	130DL double deep fryer
Brand	Pukomc
Material	Stainless Steel
Color	Black silver
Product Dimensions	16.9"D x 15.98"W x 10.27"H
Item Weight	12.3 Pounds
Wattage	1500 watts (per heating element, total 3000W for double fryer)
Oil Capacity	3 Liters per pot (6 Liters total)
Manufacturer	Pukomc
Item model number	130DL

WARRANTY AND SUPPORT

For warranty information, product support, or to purchase replacement parts, please contact Pukomc customer service. Keep your purchase receipt for warranty claims. Contact details can typically be found on the Pukomc official website or through your retailer.