

## Jacgood DXDZL@#lu240925711

# Jacgood 10.36 QT Electric Deep Fryer User Manual

Model: DXDZL@#lu240925711

## 1. 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. Read all instructions carefully before using this appliance.

- 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 appliance is placed on a stable, heat-resistant surface with adequate ventilation.

## 2. PRODUCT COMPONENTS

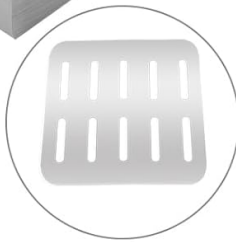
Familiarize yourself with the parts of your Jacgood Electric Deep Fryer.



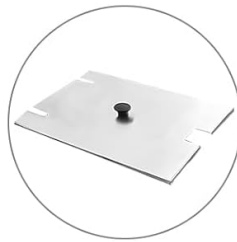
Heater\*1



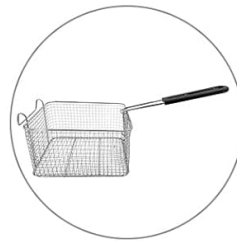
Oil Tank\*1



Isolation Plate\*1



Cover\*2



Basket\*1

This image displays the Jacgood Electric Deep Fryer along with its main components laid out: the heating element, oil tank, isolation plate, cover, and frying basket. This illustrates the parts included and their general appearance.

- **Main Unit:** Stainless steel body housing the heating element and control panel.
- **Oil Tank:** Removable stainless steel container for frying oil.
- **Frying Basket:** Mesh basket with a handle for holding food during frying.
- **Isolation Plate:** Sits at the bottom of the oil tank to protect the heating element.
- **Cover:** Stainless steel lid to prevent oil splashes and reduce heat loss.
- **Temperature Control Knob:** For adjusting the desired frying temperature.
- **Indicator Lights:** Power light (red) and Hot light (green) to indicate operational status.

### 3. SETUP AND INITIAL USE

#### 3.1 Unpacking and Inspection

1. Carefully remove all components from the packaging.
2. Inspect the fryer for any signs of damage. Do not use if damaged.
3. Ensure all listed components are present.

## 3.2 Initial Cleaning

1. Before first use, wash the oil tank, frying basket, isolation plate, and cover with warm, soapy water. Rinse thoroughly and dry completely.
2. Wipe the exterior of the main unit with a damp cloth. Do not immerse the main unit or heating element in water.

## 3.3 Placement

1. Place the deep fryer on a stable, flat, and heat-resistant surface.
2. Ensure there is adequate space around the fryer for ventilation, at least 6 inches (15 cm) from walls or other appliances.
3. Keep away from flammable materials, water sources, and children.

## 3.4 Assembly

1. Insert the isolation plate into the bottom of the oil tank.
2. Place the oil tank securely into the main unit.
3. Ensure the heating element is properly positioned above the oil tank.

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# 4. OPERATING INSTRUCTIONS

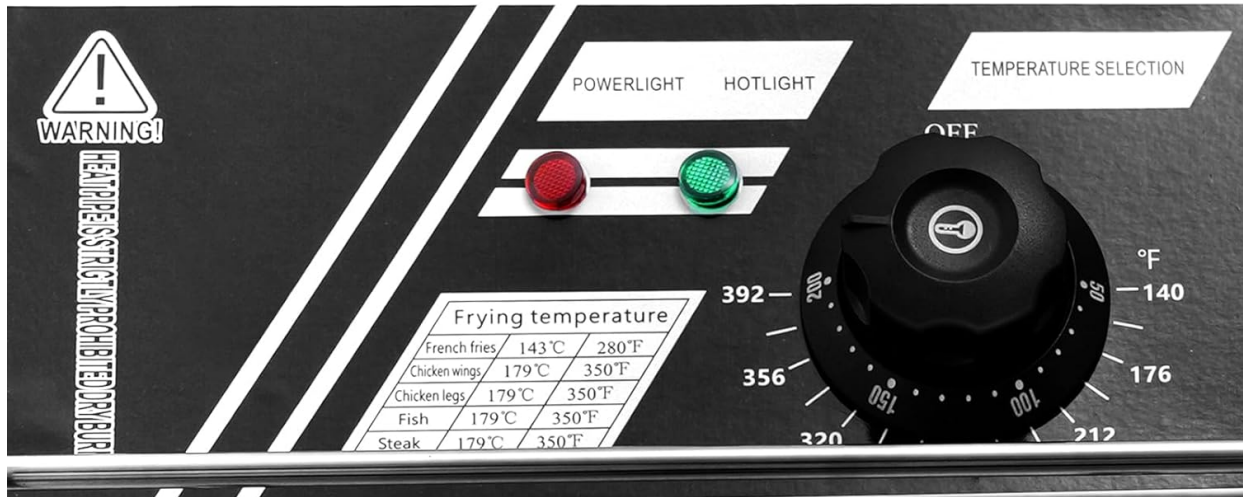
## 4.1 Filling with Oil

1. 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.
2. Use oils with a high smoke point suitable for deep frying, such as vegetable oil, peanut oil, or canola oil.

## 4.2 Power Connection and Temperature Setting

1. Ensure the temperature control knob is set to 'OFF'.
2. Plug the power cord into a grounded electrical outlet. The red 'POWERLIGHT' will illuminate.
3. Turn the temperature control knob to your desired frying temperature. The green 'HOTLIGHT' will illuminate, indicating the heating element is active.

# Range Of Temperature Control For Making Various Fried Food



A detailed view of the deep fryer's temperature control panel. It highlights the temperature selection dial with a range from 140°F to 392°F (60°C to 200°C) and suggested frying temperatures for common foods such as French fries, chicken, fish, and steak. Power and hot lights are also visible.

## 4.3 Preheating

Allow the oil to preheat until the green 'HOTLIGHT' turns off, indicating the set temperature has been reached. This may take several minutes depending on the oil volume and desired temperature.

## 4.4 Frying Food

1. Carefully place food into the frying basket. Do not overload the basket, as this can lower oil temperature and result in soggy food.
2. Slowly lower the basket into the hot oil.
3. Fry for the recommended time or until golden brown and cooked through. Refer to a reliable recipe or food packaging for specific cooking times and temperatures.
4. When cooking is complete, carefully lift the basket out of the oil and hook it onto the side of the fryer to allow excess oil to drain.
5. Transfer fried food to a plate lined with paper towels to absorb additional oil.

# Commercial Electric Fryers

Make delicious food with ease



The deep fryer is shown in use, actively frying a basket full of golden French fries. The stainless steel cover is partially open, demonstrating the appliance's functionality in a kitchen setting.

## 4.5 Recommended Frying Temperatures

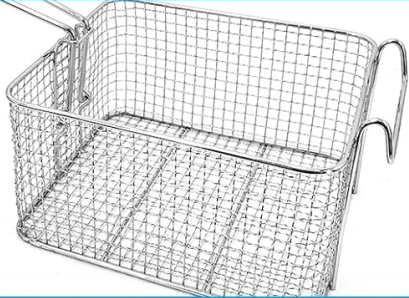
Food Item	Temperature (°C)	Temperature (°F)
French Fries	143°C	280°F
Chicken Wings	179°C	350°F
Chicken Legs	179°C	350°F
Fish	179°C	350°F
Steak	179°C	350°F

## 5. MAINTENANCE AND CLEANING

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

## 5.1 After Each Use

1. Turn the temperature control knob to 'OFF' and unplug the fryer from the wall outlet.
2. **Allow the oil and fryer to cool completely before handling.** This may take several hours.
3. Once cooled, carefully remove the oil tank. You can filter and store the oil for future use or dispose of it properly.
4. Remove the frying basket and isolation plate.
5. Wash the oil tank, frying basket, isolation plate, and cover with warm, soapy water. The non-stick coating on the fryer pan makes cleaning easy. Rinse thoroughly and dry completely.
6. Wipe the exterior of the main unit and heating element with a damp cloth. Do not use abrasive cleaners or scouring pads, as they may damage the stainless steel finish.
7. Ensure all parts are completely dry before reassembling or storing.





### Reinforced Fried Mesh Screen

Increased strength, high temperature resistance without deformation. durable and long life.

### Sensitive Temperature Probe

Close to the heat pipe, it can detect the temperature stably, and the probe design is more effective in reducing the temperature difference






### Temperature control knob

Control the temperature of the heating tube to achieve the temperature required by each food, stable and durable

### Stainless Steel Cover

Effectively prevent oil droplets from splashing and reduce heat loss when work is suspended.



This image illustrates several key features of the deep fryer, including the reinforced fried mesh screen, sensitive temperature probe, temperature control knob, and the stainless steel cover, all designed for durability and ease of use.

## 5.2 Storage

Store the deep fryer in a clean, dry place when not in use. Ensure all components are properly assembled or stored together to prevent loss.

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## 6. TROUBLESHOOTING

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

- **Fryer does not heat up:**

- Ensure the power cord is securely plugged into a working outlet.
- Check if the temperature control knob is set to a temperature above 'OFF'.
- Verify that the heating element is correctly seated in its position.

- **Oil is not reaching desired temperature:**

- Allow sufficient time for preheating, especially with larger volumes of oil.
- Ensure the oil level is between the MIN and MAX indicators.
- Avoid overloading the basket with too much food at once, which can drop the oil temperature significantly.

- **Food is not crispy:**

- Ensure the oil is at the correct temperature before adding food.
- Do not overcrowd the frying basket. Fry in smaller batches if necessary.
- Make sure food is dry before frying to prevent excess moisture from lowering oil temperature.

- **Excessive smoking:**

- The oil may be too old or contaminated. Replace with fresh oil.
- The oil temperature may be set too high. Reduce the temperature.
- Ensure the oil used has a high smoke point suitable for deep frying.

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## 7. SPECIFICATIONS

Technical details for the Jacgood 10.36 QT Electric Deep Fryer.

# Product Size



This diagram provides the precise measurements of the Jacgood Electric Deep Fryer. It details the overall dimensions of the main unit (17"D x 11"W x 11.4"H), the cover (13" x 10.5"), the oil tank (12.8" x 10.4" x 5.7"), and the frying basket (8" x 7" x 4.1"). All measurements are provided in both inches and centimeters.

Feature	Specification
Model Name	Deep Fryer
Brand	Jacgood
Material	Stainless Steel
Color	Silver
Product Dimensions (L x W x H)	17"D x 11"W x 11.4"H (43.2cm x 27.9cm x 29cm)
Item Weight	14.22 Pounds (6.45 kg)
Wattage	1700 watts
Item Model Number	DXDZL@#lu240925711
Temperature Range	60°C-200°C / 140°F-392°F

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## 8. WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the documentation provided with your purchase or contact the manufacturer directly. Keep your proof of purchase for any warranty claims.

- **Manufacturer:** Jacgood
  - **Contact:** Refer to your purchase receipt or the Jacgood official website for customer service contact details.
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