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› Pocezo Electric Deep Fryer 10L/10.5QT (Model 81) Instruction Manual

Pocezo 81

Pocezo Electric Deep Fryer 10L/10.5QT (Model 81) Instruction Manual

Brand: Pocezo | Model: 81

INTRODUCTION

This manual provides essential instructions for the safe and efficient operation, maintenance, and care of your Pocezo Electric Deep Fryer. Please read all instructions carefully before first use and retain this manual for future reference.



Image: The Pocezo Electric Deep Fryer, showcasing its stainless steel construction and a basket filled with fried chicken, ready for use.

IMPORTANT SAFETY INSTRUCTIONS

WARNING: To reduce the risk of fire, electric shock, serious injury, or property damage, basic safety precautions should always be followed.

- Read all instructions before operating the deep fryer.
- Do not immerse the control panel or heating element in water or other liquids.
- Always operate the fryer on a stable, heat-resistant surface.
- Ensure the power cord is not damaged and is plugged into a grounded outlet. Avoid overloading electrical circuits.
- Use caution when handling hot oil. Always allow oil to cool completely before cleaning or moving the fryer.

- The fry basket features anti-scalding handles. Use these handles and other protective gear (e.g., oven mitts) when handling hot components.
- The fryer is equipped with non-slip foot pads for stability during use.
- The well-matched lid helps prevent hot oil splatters.
- An overheat protection system automatically stops heating once the desired temperature is reached.
- Keep children and pets away from the fryer during operation and while it is cooling.
- Do not use abrasive cleaners or sharp objects that could damage the stainless steel surfaces.
- Ensure all parts are correctly assembled before adding oil and operating.

PRODUCT OVERVIEW AND COMPONENTS

The Pocezo Electric Deep Fryer is constructed from durable stainless steel and designed for efficient frying. Key components include:

- **Control Panel:** Features Power and Heat indicator lights, and a Temperature Selection rotary knob.
- **Heating Element:** U-shaped heating tube for rapid and even heating.
- **Oil Tank:** 10L (10.5QT) capacity, made of thickened stainless steel.
- **Fry Basket:** 6L capacity with an anti-scalding handle.
- **Lid:** Stainless steel lid to cover the oil tank.
- **Non-slip Foot Pads:** For stability.

Excellent in Every Detail



Image: Detailed view of the fryer's control panel with temperature selection, the anti-scalding handle of the basket, the U-shaped heating

SETUP INSTRUCTIONS

1. **Unpacking:** Carefully remove all components from the packaging. Inspect for any damage.
2. **Cleaning:** Before first use, wash the oil tank, fry basket, and lid with warm, soapy water. Rinse thoroughly and dry completely. Wipe the exterior of the control panel and main unit with a damp cloth.
3. **Assembly:**
 - Place the main unit on a stable, level, and heat-resistant countertop.
 - Insert the oil tank into the main unit.
 - Attach the heating element/control panel unit by sliding it onto the back of the main unit, ensuring it clicks securely into place.
 - Attach the handle to the fry basket if it is not already assembled.
4. **Oil Filling:** Fill the oil tank with cooking oil. Do not exceed the maximum fill line.
5. **Power Connection:** Plug the fryer into a grounded 110V electrical outlet.

Your browser does not support the video tag.

Video: This video demonstrates the assembly of the fry basket handle and how to place the basket into the deep fryer unit.

OPERATING INSTRUCTIONS

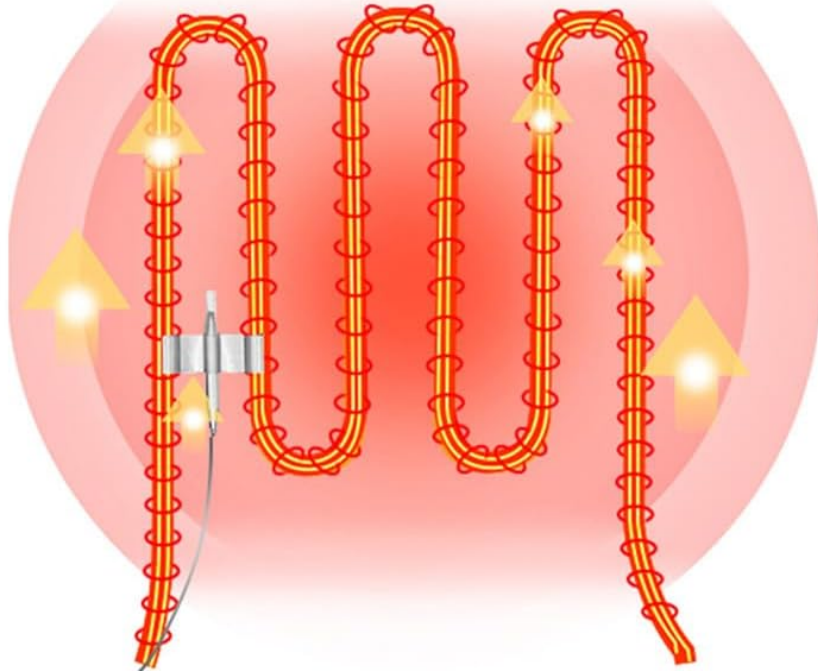
1. **Preheating:**
 - Turn the Temperature Selection knob to your desired frying temperature (e.g., 350°F for French fries). Refer to the temperature guide on the control panel for common foods.
 - The green "POWER" light will illuminate, and the red "HEAT" light will turn on, indicating the oil is heating.
 - Once the desired temperature is reached, the red "HEAT" light will turn off. It will cycle on and off during frying to maintain the set temperature.
2. **Frying Food:**
 - Carefully place food into the fry basket. Do not overfill the basket, as this can lower oil temperature and result in soggy food.
 - Slowly lower the basket into the hot oil.
 - Fry for the recommended time or until food is golden brown and cooked through.
 - Use the lid to cover the fryer during cooking to minimize splatters.
3. **Draining and Serving:**
 - Once food is cooked, carefully lift the fry basket and hook it onto the side of the oil tank to allow excess oil to drain.
 - Transfer the fried food to a plate lined with paper towels to absorb any remaining oil.
 - Season and serve immediately.
4. **Turning Off:** When finished frying, turn the Temperature Selection knob to the "OFF" position and unplug the fryer from the electrical outlet. Allow the oil to cool completely before proceeding to cleaning.



Image: A person preparing ingredients on a countertop next to the Poczto Deep Fryer, which is actively frying food in its basket.

Powerful Performance

Warm up Quickly / 1700w



Food	Temperature	Duration
French Fries	289°F	5 min
Chicken Wing	354°F	7 min
Fried Shrimp	300°F	4 min

Image: An illustration highlighting the powerful 1700W heating system and a guide for optimal frying temperatures and times for various foods.

MAINTENANCE AND CLEANING

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

1. **Oil Disposal:** Once the oil has cooled, carefully pour it into a suitable container for disposal. Do not pour hot oil down the drain.
2. **Disassembly:** All parts, except the control panel/heating element, are detachable for easy cleaning.
 - Remove the control panel/heating element unit.
 - Lift out the oil tank.
 - Remove the fry basket and lid.

3. Cleaning Components:

- Wash the oil tank, fry basket, and lid with warm, soapy water. A non-abrasive sponge or brush can be used to remove food residue.
- Rinse all washed parts thoroughly with clean water and dry completely before reassembly or storage.
- Wipe the exterior of the main unit and the control panel with a damp cloth. Do not immerse the control panel in water.

4. **Storage:** Store the clean and dry fryer in a cool, dry place.

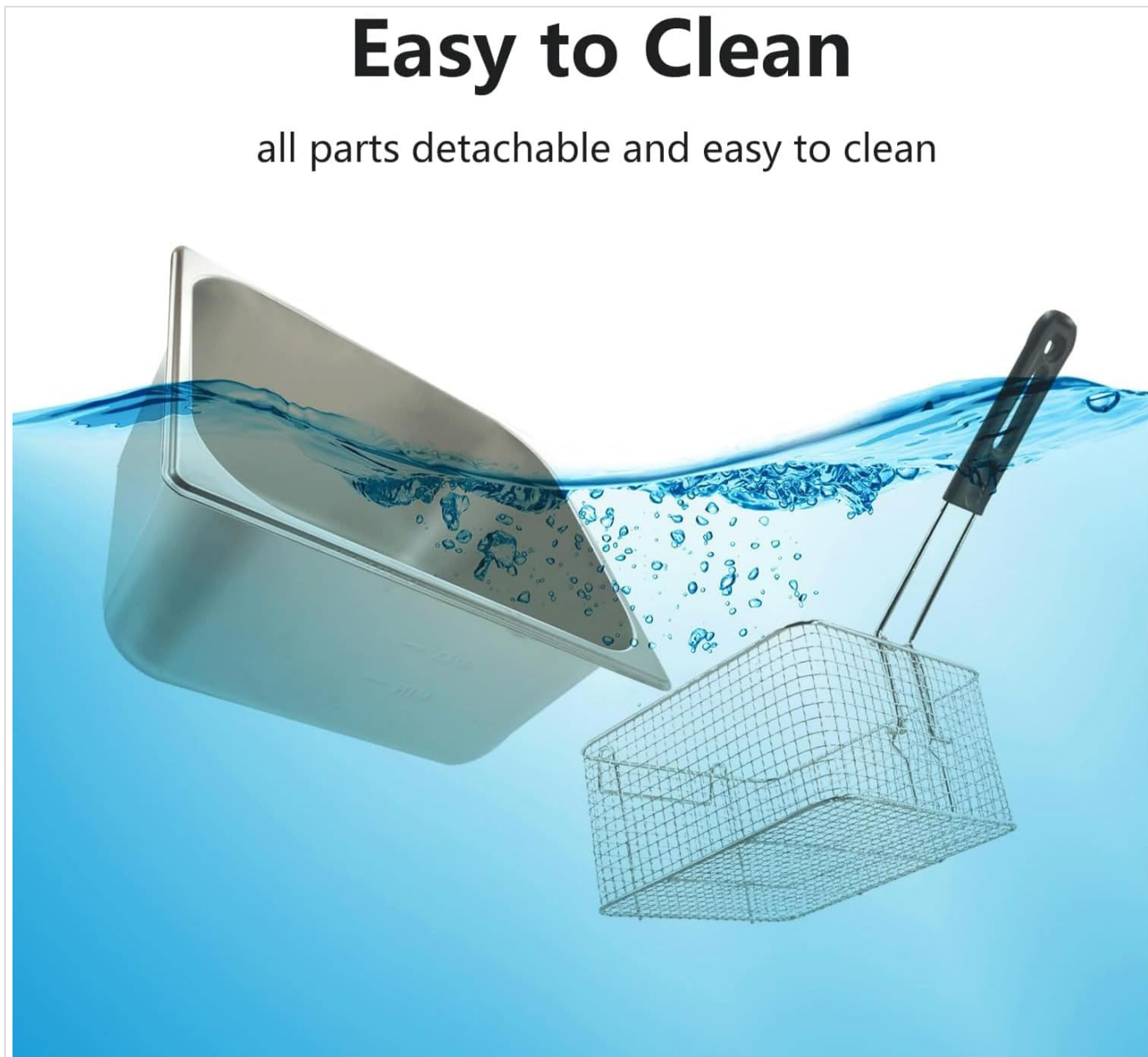


Image: The detachable oil tank and fry basket are shown being cleaned, emphasizing the ease of maintenance.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Fryer does not turn on.	Not plugged in; power outlet malfunction; heating element not properly installed.	Ensure the fryer is securely plugged into a working outlet. Check circuit breaker. Re-install the heating element/control panel unit, ensuring it is correctly seated.

Problem	Possible Cause	Solution
Oil not heating or heats slowly.	Temperature knob set too low; heating element not fully engaged; too much food added at once.	Increase the temperature setting. Ensure the heating element is correctly installed. Fry food in smaller batches.
Food is soggy, not crispy.	Oil temperature too low; too much food in basket; insufficient draining.	Ensure oil is at the correct temperature before adding food. Fry in smaller batches. Allow food to drain thoroughly on the basket hook and on paper towels.
Excessive oil splattering.	Food contains too much moisture; oil level too high; lid not used.	Pat food dry before frying. Do not overfill the oil tank. Always use the lid during frying.

SPECIFICATIONS

- **Brand:** Pocezo
- **Model Name:** 81
- **Material:** Stainless Steel
- **Color:** Silver
- **Product Dimensions:** 18"D x 12"W x 12"H
- **Wattage:** 1700 watts
- **Oil Capacity:** 10 Liters (10.5 Quarts)
- **Fry Basket Capacity:** 6 Liters
- **Temperature Control:** Adjustable from 140°F to 390°F
- **Item Weight:** 8.43 pounds
- **UPC:** 745225187678



Image: A visual representation of the deep fryer's dimensions, including the overall unit, the oil tank, and the fry basket.

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