

Pocezo 83

Pocezo Electric Deep Fryer 22.6L/24QT Model 83 Instruction Manual

Applicable Models: 81, 82, 83

1. IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before using the Pocezo Electric Deep Fryer. Failure to follow these instructions may result in electric shock, fire, or serious injury.

- **Electrical Safety:** This deep fryer features two 1700W heating elements. When operating both elements simultaneously, the total power consumption is 3400W. To prevent circuit overload and potential hazards, **always plug the two power cords into two separate electrical outlets**. Do not use a single outlet for both plugs. Ensure your electrical system can support the combined wattage.
- **Oil Level:** Always ensure the oil tank is filled with oil to the recommended level before turning on the heating elements. Operating the fryer without oil (dry burning) will cause severe damage to the appliance and poses a significant fire risk.
- **Sharp Edges:** Exercise extreme caution when handling and cleaning the oil bin. The edges of the oil bin can be sharp. Wear protective gloves if necessary to avoid cuts or injuries.
- **Hot Oil:** Hot oil can cause severe burns. Always use the anti-scalding handles on the fry baskets. Keep children and pets away from the fryer during operation and while it is cooling down.
- **Stability:** Place the fryer on a stable, heat-resistant, and level surface. The non-slip foot pads are designed to enhance stability.
- **Splatter Prevention:** Use the provided lid to prevent hot oil splatters during cooking.
- **Overheat Protection:** The fryer is equipped with an overheat protection system that automatically shuts off heating once the desired temperature is reached. Do not attempt to bypass this safety feature.
- **Ventilation:** Use the fryer in a well-ventilated area to dissipate heat and steam.
- **Cleaning:** Always unplug the fryer and allow it to cool completely before cleaning.

2. PRODUCT OVERVIEW

The Pocezo Electric Deep Fryer is a high-capacity, stainless steel appliance designed for both home kitchen and commercial use. It features a dual-tank system with independent temperature controls, allowing for versatile frying options.



Image 2.1: The Pocezo Electric Deep Fryer, showcasing its dual-basket design filled with fried chicken and nuggets, along with smaller baskets of fries and additional fried items.

2.1 Components

- **Stainless Steel Housing:** Durable exterior for longevity and easy cleaning.
- **Oil Basins (x2):** Each with a capacity of approximately 10 Liters (total 20 Liters / 24QT).
- **Heating Elements (x2):** Powerful 1700W U-shaped heating tubes for rapid heating.
- **Control Panels (x2):** Independent temperature control knobs and indicator lights for each tank.
- **Large Fry Basket (x1):** 10.8Qt capacity with anti-scalding handle.
- **Regular Fry Baskets (x2):** 3.9Qt capacity each with anti-scalding handles.
- **Lids (x2):** To cover oil tanks and prevent splatters.
- **Non-slip Foot Pads:** For stability during use.

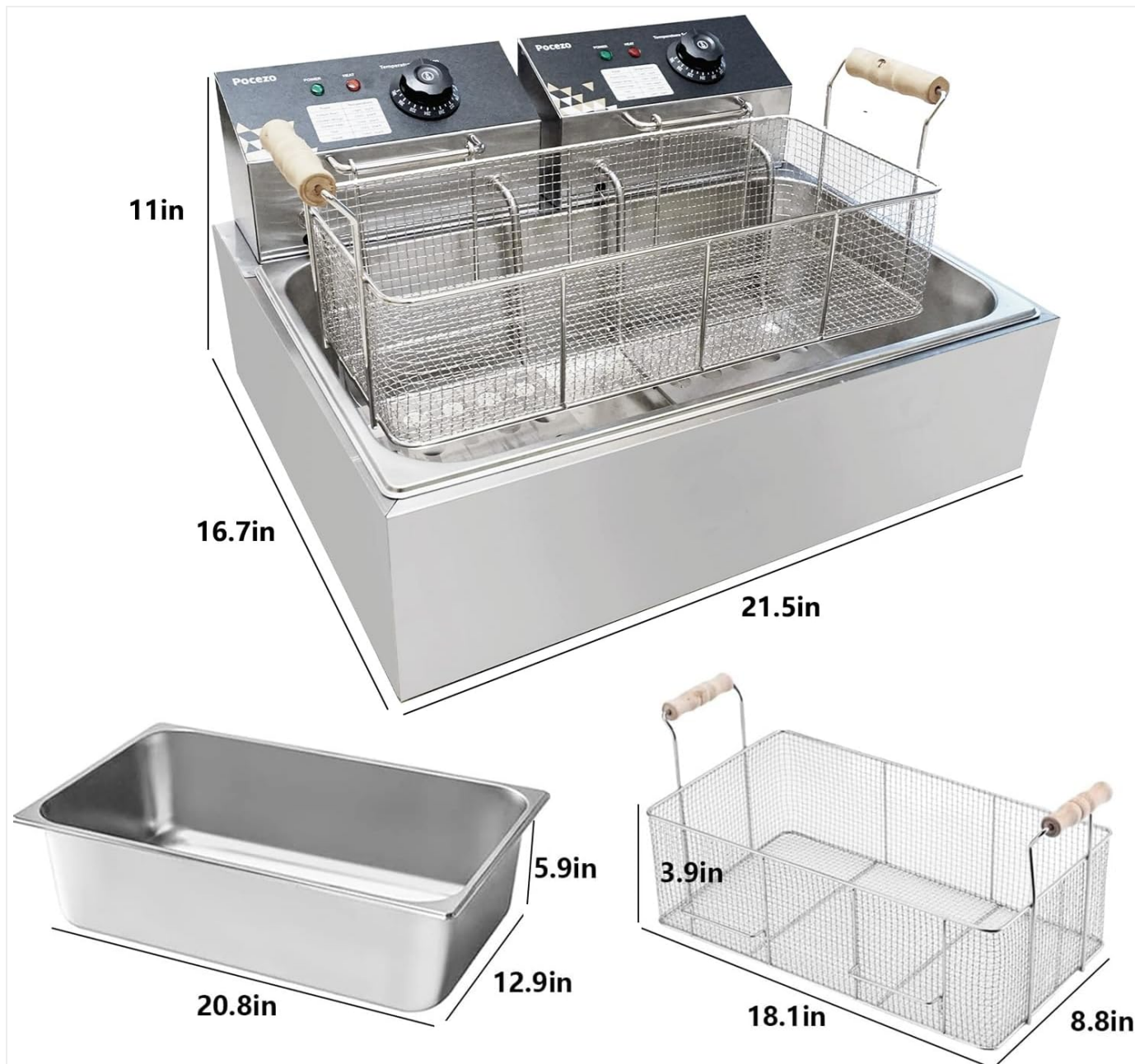


Image 2.2: A diagram illustrating the dimensions of the deep fryer unit, the oil tank, and a fry basket, providing a clear understanding of the product's size and individual components.

3. SETUP AND ASSEMBLY

Follow these steps to set up your deep fryer for first use:

1. **Unpack:** Carefully remove all components from the packaging. Retain packaging for future storage or transport.
2. **Clean:** Wash the oil tanks, fry baskets, and lids with warm, soapy water. Rinse thoroughly and dry completely before assembly. The heating elements and control panels should only be wiped with a damp cloth.
3. **Placement:** Place the fryer unit on a stable, level, and heat-resistant countertop or surface. Ensure there is adequate clearance around the fryer for ventilation.
4. **Install Oil Tanks:** Insert the clean, dry oil tanks into the main fryer housing.
5. **Install Heating Elements:** Carefully place the heating element and control panel assembly onto the back edge of each oil tank, ensuring it is securely seated. The heating element should be fully submerged in the oil once filled.
6. **Connect Power:** Ensure the temperature control knobs are set to 'OFF'. Plug each power cord into a separate, grounded electrical outlet. Refer to the 'Important Safety Instructions' regarding power requirements.

4. OPERATING INSTRUCTIONS

4.1 Filling with Oil

Pour cooking oil into each oil tank, ensuring the oil level is between the MIN and MAX fill lines indicated inside the tank. Do not overfill or underfill.

4.2 Temperature Control

Each tank has an independent temperature control knob. The adjustable temperature range is from 140°F to 390°F (60°C to 200°C). Turn the knob clockwise to select the desired frying temperature. The 'HEAT' indicator light will illuminate, indicating that the heating element is active. It will turn off once the set temperature is reached.



Image 4.1: A close-up view of the temperature control knob and indicator lights on the fryer's control panel, with a hand demonstrating adjustment.

4.3 Frying Process

1. **Preheat:** Set the desired temperature and allow the oil to preheat. This typically takes several minutes, indicated by the 'HEAT' light cycling on and off.
2. **Prepare Food:** Ensure food items are dry before placing them in the basket to minimize splattering. Do not overload the baskets; fry in small batches for best results.
3. **Lower Basket:** Carefully lower the fry basket containing the food into the hot oil.
4. **Fry:** Cook for the recommended time or until golden brown and cooked through. Refer to the table below for common food items.
5. **Drain:** Once cooked, lift the basket and hook it onto the fryer head to allow excess oil to drain back into the tank.
6. **Serve:** Carefully remove food from the basket and serve.



Image 4.2: The deep fryer in operation, showing fried chicken in one basket and french fries in another, demonstrating its capacity for cooking multiple items.

4.4 Recommended Frying Temperatures and Times

Food Item	Temperature	Duration
French Fries	289°F (143°C)	5 minutes
Chicken Wing	354°F (179°C)	7 minutes
Fried Shrimp	300°F (149°C)	4 minutes

Note: These are approximate times and temperatures. Adjust based on food quantity, thickness, and desired crispness.

5. MAINTENANCE AND CLEANING

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

1. **Cool Down:** Always unplug the fryer and allow the oil and all components to cool completely before attempting to clean. This may take several hours.
2. **Drain Oil:** Once cooled, carefully remove the oil tanks. Dispose of used oil responsibly according to local regulations.
3. **Disassemble:** All parts except the heating element and control panel assembly are detachable for easy cleaning. Remove the oil tanks, baskets, and lids.
4. **Wash Components:** Wash the oil tanks, baskets, and lids with warm, soapy water. Use a non-abrasive sponge or brush to remove any food residue. Rinse thoroughly and dry completely.
5. **Clean Heating Element/Control Panel:** Wipe the exterior of the heating element and control panel assembly with a damp cloth. Do not submerge these components in water. Ensure no water enters the electrical parts.
6. **Clean Housing:** Wipe the stainless steel housing with a damp cloth and mild detergent if necessary. Dry thoroughly.
7. **Reassemble:** Once all parts are clean and dry, reassemble the fryer.

Easy to Clean

all parts detachable and easy to clean

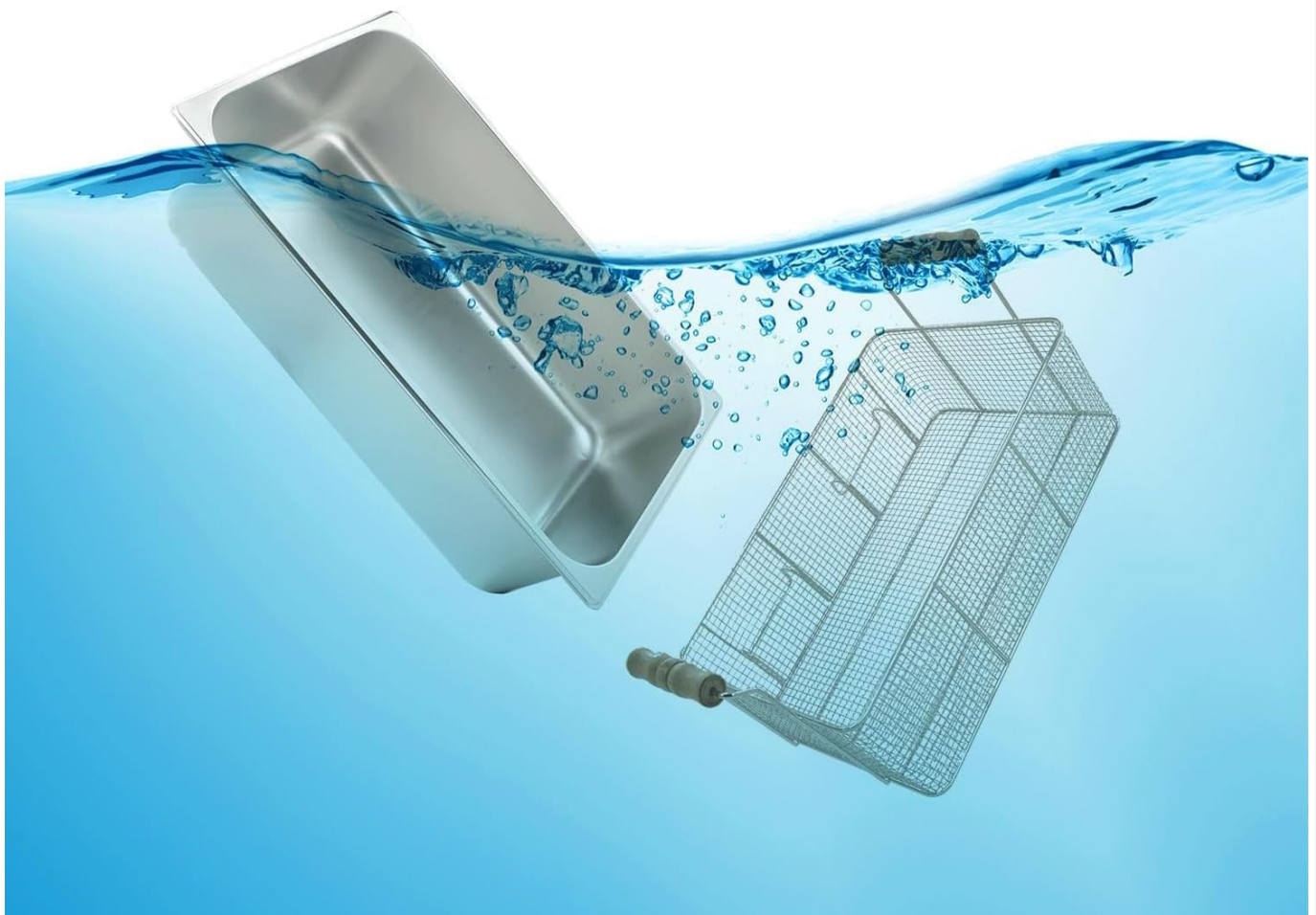


Image 5.1: A visual representation of the detachable oil tank and fry basket being cleaned in water, emphasizing the ease of maintenance.

6. TROUBLESHOOTING

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

- **Fryer does not heat or power on:**
 - Check if the power cords are securely plugged into separate, functional electrical outlets.
 - Ensure the temperature control knob is turned to a temperature setting above 'OFF'.
 - Verify that the circuit breaker has not tripped, especially if both heating elements were used on a single circuit.
- **Oil is not heating to the set temperature:**
 - Confirm the oil level is correct (between MIN and MAX lines).
 - Ensure the heating element assembly is properly seated.
 - Avoid overloading the basket with too much cold food, which can significantly drop oil temperature.
- **Food is not cooking evenly or is soggy:**
 - Ensure the oil has reached the correct temperature before adding food.
 - Do not overcrowd the basket; fry in smaller batches.
 - Ensure food items are dry before frying.
- **Excessive smoke:**
 - The oil may be too old or dirty; replace with fresh oil.
 - The temperature setting may be too high for the type of oil used.

7. PRODUCT SPECIFICATIONS

Specification	Detail
Brand	Pocezo
Model Name	83
Material	Stainless Steel
Color	Silver
Product Dimensions	18"D x 22"W x 12"H
Item Weight	15 Pounds
Wattage	3400 watts (2 x 1700W heating elements)
Oil Capacity	20 Liters (24QT total, approx. 10L per tank)
Voltage	110V
Temperature Range	140°F to 390°F (60°C to 200°C)
UPC	745225187692

8. WARRANTY AND SUPPORT

For warranty information or technical support, please refer to the documentation included with your purchase or contact Pocezo

customer service directly. Keep your purchase receipt as proof of purchase.

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