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Starfrit 024611-001-0000

Starfrit 2.5L Oil Fryer Instruction Manual

Model: 024611-001-0000

INTRODUCTION

Thank you for choosing the Starfrit 2.5L Oil Fryer. This manual provides essential information for the safe and efficient operation of your appliance. Please read it thoroughly before first use and keep it for future reference.

IMPORTANT SAFETY INSTRUCTIONS

- Read all instructions before using the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or the appliance 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.
- 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 magnetic power socket is securely attached before operation.
- Always ensure the oil level is between the MIN and MAX marks inside the ceramic bowl.

PRODUCT OVERVIEW

The Starfrit 2.5L Oil Fryer is designed for convenient and efficient home cooking. It features a compact 2.5L capacity, a removable ceramic bowl for easy cleaning, and a large viewing window on the lid to monitor your food. The adjustable

temperature control allows for precise cooking up to 190°C (374°F), and a magnetic power socket ensures safe operation.

Components



Figure 1: Fryer Components

1. Lid with viewing window and fixed aluminum filter
2. Lid release button
3. Power indicator light, ready light, ON/OFF switch
4. Drip holder frying basket
5. Temperature control knob
6. Removable non-stick ceramic coated bowl
7. Min/Max oil level lines
8. Removable frying basket
9. Frying basket foldable cool-touch handle
10. Detachable magnetic power cord

CERAMIC
NON-STICK COATING
MADE WITHOUT PFAS

SURFACE ANTIADHÉSIVE EN
CÉRAMIQUE
CONÇUE SANS PFAS

LONG LASTING NON-STICK
ANTIADHÉSIF DURABLE

CHEMICAL FREE
SANS PRODUITS CHIMIQUES

SUSTAINABLE
ÉCORESPONSABLE

FEATURES CARACTÉRISTIQUES



LID WITH LARGE
VIEWING WINDOW
**COUVERCLE AVEC
GRANDE FENÊTRE**



QUICK-RELEASE
MAGNETIC CORD
**PRISE D'ALIMENTATION
MAGNÉTIQUE DÉTACHABLE**



REMOVABLE CERAMIC COATED BOWL
FOR EFFORTLESS
CLEANING, EVERY TIME!
**CUVE AMOVIBLE À REVÊTEMENT
EN CÉRAMIQUE :
NETTOYAGE SANS EFFORT À CHAQUE
FOIS !**



Figure 2: Key Features - This image illustrates the large viewing window on the lid, the quick-release magnetic power cord for safety, and the removable ceramic-coated bowl for easy cleaning.



Figure 3: Product Dimensions - The fryer measures approximately 8.7 inches (22.2 cm) in height and 11.4 inches (29.0 cm) in both width and depth.

SETUP

1. **Unpack:** Carefully remove all packaging materials, stickers, and labels from the fryer.
2. **Clean:** Before first use, wash the removable ceramic bowl, frying basket, and lid in warm, soapy water. Wipe the exterior of the fryer with a damp cloth. Ensure all parts are completely dry before assembly.
3. **Assemble:** Place the removable ceramic bowl into the main unit. Insert the frying basket into the bowl. Attach the magnetic power cord to the back of the fryer.
4. **Placement:** Place the fryer on a stable, heat-resistant surface, away from walls and flammable materials. Ensure adequate ventilation.

Your browser does not support the video tag.

Video 1: Product Overview and Setup - This video demonstrates the components of the deep fryer and the initial steps for setup, including attaching the magnetic power cord and preparing the basket.

OPERATING INSTRUCTIONS

1. **Add Oil:** Pour cooking oil into the removable ceramic bowl. Ensure the oil level is between the MIN and MAX marks indicated inside the bowl. Do not overfill or underfill.
2. **Pre-heat:** Plug the magnetic power cord into a grounded electrical outlet. Turn the temperature control knob to your desired temperature (up to 190°C / 374°F). The power indicator light will illuminate. The ready light will turn off once the desired temperature is reached.
3. **Load Food:** Carefully place food into the frying basket. Do not overload the basket, as this can lower the oil temperature and result in soggy food.
4. **Fry:** Slowly lower the frying basket into the hot oil. Close the lid. Monitor the cooking process through the large viewing window.
5. **Remove Food:** Once food is cooked to your preference, carefully lift the frying basket and hook it onto the drip holder to allow excess oil to drain.
6. **Serve:** Transfer the fried food to a serving dish lined with paper towels to absorb any remaining oil.



Figure 4: Frying in Progress - The fryer is shown actively cooking, demonstrating its use for common fried items like chicken nuggets and french fries.

COOKS A WIDE VARIETY OF FOODS CUIT UNE GRANDE VARIÉTÉ D'ALIMENTS



FRENCH FRIES
FRITES



VEGETABLES
LÉGUMES



PROTEINS
PROTÉINES



DESSERTS
DESSERTS

Figure 5: Versatile Cooking - This image highlights the fryer's ability to cook a wide variety of foods, including French fries, vegetables, various proteins, and even desserts.

MAINTENANCE AND CLEANING

Proper maintenance ensures the longevity and safe operation of your Starfrit Oil Fryer.

1. **Cool Down:** Always unplug the fryer and allow the oil and appliance to cool completely before cleaning. This may take several hours.
2. **Oil Disposal/Storage:** Once cooled, carefully pour the oil from the ceramic bowl into a suitable container for disposal or storage. If reusing oil, strain it through a fine-mesh sieve to remove food particles.
3. **Clean Removable Parts:** The removable ceramic bowl, frying basket, and lid can be washed in warm, soapy water. Rinse thoroughly and dry completely.
4. **Clean Exterior:** Wipe the exterior of the fryer unit with a damp cloth. Do not immerse the main unit or electrical

components in water.

- Filter Maintenance:** The lid contains a fixed aluminum filter. For optimal performance, clean the filter regularly by rinsing it under warm water.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Fryer does not turn on.	Not plugged in; magnetic power cord not properly connected; power outlet malfunction.	Ensure the fryer is securely plugged into a working outlet. Check the magnetic power cord connection.
Oil not heating.	Temperature knob not set; ready light not illuminated.	Turn the temperature knob to the desired setting. Allow sufficient time for pre-heating.
Food is soggy.	Oil temperature too low; basket overloaded; food too wet.	Ensure oil is at the correct temperature. Do not overload the basket. Pat food dry before frying.
Excessive smoke.	Oil temperature too high; old/dirty oil; food particles burning.	Reduce temperature. Replace old oil. Clean fryer thoroughly after each use.

SPECIFICATIONS

Brand: Starfrit

Model Number: 024611-001-0000

Capacity: 2.5 Liters

Power/Wattage: 1500 watts

Material: Aluminum, Ceramic

Color: Black

Product Dimensions: 29 x 29 x 22.2 cm (11.4 x 11.4 x 8.7 inches)

Item Weight: 2.86 kg (6.3 lbs)

Special Features: Adjustable Temperature Control, Detachable Magnetic Power Cord, Large Viewing Window, Removable Ceramic Bowl

Auto Shut-off: No

WARRANTY AND SUPPORT

For warranty information or product support, please refer to the warranty card included with your purchase or visit the official Starfrit website. Keep your proof of purchase for any warranty claims.

For further assistance, you may contact Starfrit customer service through their official channels.

Starfrit Official Website: www.starfrit.com