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> [QYQCXGL 2.5L Commercial Electric Deep Fryer Instruction Manual](#)

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INSTRUCTION MANUAL

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 deep fryer.

- **Electrical Safety:** Ensure the voltage rating of the appliance matches your power supply. Do not immerse the control panel, cord, or plug in water or other liquids. Always unplug the fryer from the outlet when not in use and before cleaning.
- **Hot Oil Hazard:** Oil can reach very high temperatures. Exercise extreme caution when handling hot oil. Never move the fryer when it contains hot oil. Allow oil to cool completely before draining or cleaning.
- **Burn Prevention:** Always use the handle on the frying basket to lower and raise food. Avoid direct contact with hot surfaces. Use oven mitts or heat-resistant gloves if necessary.
- **Child Safety:** This appliance is not intended for use by children. Keep the fryer and its cord out of reach of children. The fryer features a child lock design for added safety, automatically powering off when the heating element is removed.
- **Ventilation:** Use the fryer in a well-ventilated area to prevent the buildup of smoke and odors.
- **Stable Surface:** Always place the fryer on a stable, flat, heat-resistant surface, away from edges and flammable materials.
- **Overfilling:** Never fill the oil container above the MAX line or below the MIN line to prevent spills and ensure proper operation.

2. Product Overview and Components

Familiarize yourself with the parts of your QYQCXGL 2.5L Commercial Electric Deep Fryer before use.



This image shows the QYQCXGL 2.5L Commercial Electric Deep Fryer in use, with a basket of golden french fries. Fried chicken and other snacks are visible around the fryer, demonstrating its versatility.

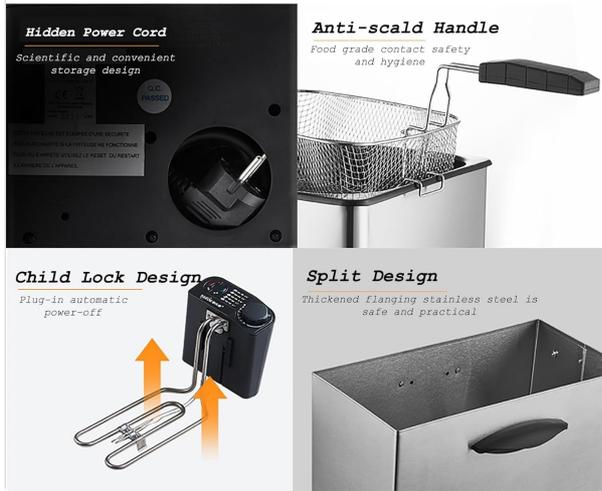


This image illustrates the easy disassembly process of the deep fryer, showing how the stainless steel fry basket, detachable heating head, detachable fuselage (oil container), and stainless steel cover can be separated for thorough cleaning.

The deep fryer consists of the following main components:

- **Control Panel with Heating Element:** Contains the temperature dial, power indicator, and ready light. The 2000W heating element is attached to this unit.
- **Oil Container (Fuselage):** A removable stainless steel tank for holding cooking oil. Features MAX and MIN fill lines.
- **Frying Basket:** A stainless steel basket with an anti-scald handle for safely lowering and raising food. Includes a hook for draining excess oil.
- **Lid:** Covers the oil container during heating and cooking to prevent splatter.
- **Outer Shell:** The main body of the fryer, housing the oil container.

Intimate And Subtle Design



This image showcases key design elements of the deep fryer, including a hidden power cord for neat storage, an anti-scald handle for safe operation, a child lock mechanism for safety, and a practical split design for easy cleaning.



This image displays the removable oil container, clearly marked with 'MAX' and 'MIN' lines to guide users on the appropriate oil levels for safe and efficient frying.

3. Specifications

Feature	Specification
Material	Stainless Steel Shell
Wattage	2000 Watts
Oil Capacity	2.5 Liters / 2.64 Quarts
Frying Basket	1
Adjustable Temperature Range	130-190°C (266-374°F)
Product Dimensions (LxWxH)	38.5 x 23.6 x 24.8 cm

4. Setup

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

1. **Unpack:** Carefully remove all components from the packaging. Remove any protective films or packing materials.
2. **Clean Components:** Before first use, wash the oil container, frying basket, and lid with warm, soapy water. Rinse thoroughly and dry completely. The heating element and control panel should only be wiped with a damp cloth.
3. **Assemble:** Place the clean oil container into the outer shell of the fryer. Ensure it is seated correctly.
4. **Attach Control Panel:** Carefully slide the control panel with the heating element onto the back of the fryer, ensuring it locks securely into place. The child lock design ensures the unit will not power on unless properly assembled.
5. **Position Fryer:** Place the assembled fryer on a stable, flat, heat-resistant countertop or surface, ensuring adequate space around it for ventilation. Keep it away from walls, curtains, and other flammable materials.
6. **Add Oil:** Pour cooking oil into the oil container. Ensure the oil level is between the 'MIN' and 'MAX' indicators marked inside the container. Do not overfill or underfill.
7. **Insert Basket:** Place the empty frying basket into the oil container.

5. Operating Instructions

Operating your deep fryer is straightforward. Always ensure safety precautions are followed.

Smart temperature control saves energy



This image highlights the deep fryer's control panel, featuring a rotary dial for precise temperature adjustment and indicator lights for power and readiness. Temperature settings from 130°C to 190°C are clearly marked.

1. **Plug In:** Connect the power cord to a grounded electrical outlet. The power indicator light on the control panel will illuminate.
2. **Set Temperature:** Turn the temperature control dial to your desired frying temperature. The adjustable range is 130-190°C (266-374°F). Refer to your recipe for specific temperature requirements.
3. **Preheat Oil:** The fryer will begin heating the oil. The 'Ready' indicator light will turn on once the oil has reached the set temperature. This typically takes several minutes.
4. **Prepare Food:** While the oil is heating, prepare your food for frying. Ensure food is dry to minimize splatter. Do not overload the basket.
5. **Fry Food:** Once the 'Ready' light is on, carefully place the food into the frying basket. Slowly lower the basket into the hot oil. Avoid dropping food into the oil, as this can cause dangerous splattering.
6. **Monitor Cooking:** Fry food according to recipe instructions or until golden brown and cooked through.
7. **Drain Food:** When food is cooked, carefully lift the frying basket out of the oil. Use the basket hook to rest it on the edge of the oil container, allowing excess oil to drain back into the fryer.
8. **Serve:** Transfer fried food to a plate lined with paper towels to absorb any remaining oil.
9. **Turn Off:** After use, turn the temperature dial to the 'OFF' position and unplug the fryer from the electrical outlet.

6. Maintenance and Cleaning

Regular cleaning and maintenance will ensure the longevity and safe operation of your deep fryer.

1. **Cool Down:** ALWAYS allow the oil and fryer to cool completely before attempting to clean. This can take several hours.
2. **Drain Oil:** Once cooled, carefully pour the used oil into a suitable container for disposal or storage. Do not pour oil down the drain.
3. **Disassemble:** Remove the control panel with the heating element. Then, lift out the oil container, frying basket, and lid.
4. **Wash Components:** The oil container, frying basket, and lid are dishwasher safe. Alternatively, wash them by hand with warm, soapy water and a non-abrasive sponge. Rinse thoroughly and dry completely.
5. **Clean Control Panel and Heating Element:** Wipe the control panel and heating element with a damp cloth. Do NOT immerse these parts in water or any other liquid. Ensure they are completely dry before reassembly or storage.
6. **Clean Outer Shell:** Wipe the exterior of the fryer with a damp cloth.
7. **Storage:** Once all parts are clean and dry, reassemble the fryer or store the components separately in a clean, dry place. The hidden power cord design allows for neat storage.

7. Troubleshooting

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

Problem	Possible Cause	Solution
Fryer does not turn on.	Not plugged in; power outlet issue; control panel not properly seated; child lock engaged.	Ensure the fryer is securely plugged into a working outlet. Check if the control panel is correctly attached. The child lock prevents operation if the heating element is not fully inserted.
Oil is not heating up.	Temperature dial not set; 'Ready' light not on; insufficient oil.	Ensure the temperature dial is set to a desired temperature. Wait for the 'Ready' light to illuminate. Check that the oil level is between the MIN and MAX lines.
Food is not crispy.	Oil temperature too low; basket overloaded; food too wet.	Ensure oil is at the correct temperature (wait for 'Ready' light). Do not overload the basket; fry in smaller batches. Pat food dry before frying.
Excessive smoke during frying.	Oil is too old or dirty; oil temperature too high; food contains too much moisture.	Replace old oil with fresh oil. Ensure temperature is set correctly. Pat food dry before frying. Ensure proper ventilation.

8. Warranty and Support

For warranty information, product support, or service inquiries, please contact the manufacturer or your retailer directly. Keep your purchase receipt as proof of purchase.

