

Manuals.plus /

- › Continental Edison /
- › Continental Edison CEFR5IN3P 5L Deep Fryer Instruction Manual

## Continental Edison CEFR5IN3P

# Continental Edison CEFR5IN3P 5L Deep Fryer Instruction Manual

[Setup](#)   [Operating](#)   [Maintenance](#)   [Troubleshooting](#)   [Specifications](#)   [Warranty & Support](#)

## 1. SETUP

Before first use, carefully unpack all components and ensure no parts are missing or damaged. Keep packaging materials for future storage or transport.

### 1.1 Component Identification

The Continental Edison CEFR5IN3P deep fryer includes the main unit, a removable oil tank, a heating element with control panel, a lid, and three frying baskets (one large, two small).



Figure 1: Main unit of the Continental Edison CEFR5IN3P Deep Fryer.



Figure 2: The three included frying baskets (one large, two small) for versatile cooking.

## 1.2 Initial Cleaning

Wash the removable oil tank, frying baskets, and lid with warm, soapy water. Rinse thoroughly and dry completely before assembly. Wipe the exterior of the main unit with a damp cloth. **Do not immerse the heating element or control panel in water.**

## 1.3 Placement

Place the deep fryer on a stable, heat-resistant surface, away from walls, curtains, and other flammable materials. Ensure adequate ventilation around the unit.

## 1.4 Oil Filling

Pour cooking oil into the removable tank, ensuring the oil level is between the MIN and MAX indicators. Do not overfill or underfill. The fryer has a 5-liter oil capacity.

## 2. OPERATING INSTRUCTIONS

### 2.1 Power Connection and Temperature Setting

1. Ensure the fryer is correctly assembled and filled with oil.
2. Plug the power cord into a grounded electrical outlet. The power indicator light will illuminate.
3. Turn the temperature selection knob to your desired frying temperature (up to 190°C). The heating indicator light will turn on.
4. Allow the oil to preheat. The heating indicator light will turn off when the set temperature is reached.

## 2.2 Frying Process

1. Place food items into the frying basket(s). Do not overload the basket; fry in small batches for best results. The fryer is designed to prepare up to 1 kg of fries.
2. Carefully lower the basket(s) into the hot oil.
3. Close the lid to prevent splattering.
4. Fry for the recommended time or until food is golden brown and cooked through.
5. Once cooked, carefully lift the basket(s) and hook them onto the edge of the oil tank to allow excess oil to drain.
6. Remove food from the basket(s) and place on paper towels to absorb any remaining oil.



Figure 3: Frying food in the two small baskets, ideal for smaller portions or different items.



Figure 4: Frying a larger batch of food using the single large basket.

## 2.3 Safety Precautions

- Always use caution when handling hot oil.
- Never leave the fryer unattended while in operation.
- Ensure the oil level is correct before heating.
- Do not add water or wet food to hot oil, as this can cause severe splattering.
- Keep children and pets away from the fryer during use.

## 3. MAINTENANCE AND CLEANING

Regular cleaning and maintenance will prolong the life of your deep fryer and ensure optimal performance.

### 3.1 Cooling Down

After use, turn the temperature knob to the 'OFF' position and unplug the fryer. Allow the oil to cool completely before attempting to clean or store the unit. This can take several hours.

### 3.2 Oil Handling

Once the oil is cool, it can be filtered and reused if still clean, or disposed of properly according to local

regulations. The removable oil tank facilitates easy oil management.

### 3.3 Cleaning Components

- **Removable Oil Tank, Baskets, and Lid:** These parts can be washed with warm, soapy water. Rinse thoroughly and dry completely.
- **Heating Element and Control Panel:** Wipe with a damp cloth. Ensure no water enters the electrical components. Dry thoroughly.
- **Exterior:** Wipe the stainless steel exterior with a damp cloth and mild detergent if necessary. Polish with a soft, dry cloth for a shine.



Figure 5: The deep fryer with its lid and basket, ready for cleaning after use.

## 4. TROUBLESHOOTING

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

Problem	Possible Cause	Solution
Fryer does not heat up.	Not plugged in; power outlet faulty; thermostat not set; thermal cut-out activated.	Check power connection; test outlet; set thermostat; reset thermal cut-out (refer to manual for location).
Food is not crispy.	Oil temperature too low; basket overloaded; food too wet.	Increase oil temperature; fry in smaller batches; pat food dry before frying.
Excessive smoke.	Oil too old or dirty; oil temperature too high.	Replace oil; reduce temperature.
Oil splattering.	Food is wet; oil level too high.	Ensure food is dry; check oil level.

## 5. SPECIFICATIONS

- **Model Name:** CEFR5IN3P
- **Brand:** Continental Edison
- **Material:** Stainless Steel
- **Color:** Silver
- **Item Weight:** 4.8 Kilograms
- **Oil Capacity:** 5 Liters
- **Frying Baskets:** 3 (2 small, 1 large)
- **Thermostat:** Adjustable up to 190°C
- **Manufacturer:** CONTINENTAL EDISON

## 6. WARRANTY & SUPPORT

Your Continental Edison CEFR5IN3P Deep Fryer is covered by a manufacturer's warranty against defects in materials and workmanship. Please refer to the warranty card included in your product packaging for specific terms and conditions, including the warranty period and coverage details.

### 6.1 Customer Support

For technical assistance, troubleshooting beyond this manual, or warranty claims, please contact Continental Edison customer service. Contact details can typically be found on the product packaging, the official Continental Edison website, or your purchase receipt.

Please have your model number (CEFR5IN3P) and proof of purchase ready when contacting support.