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> Pocezo 22.6L/24QT Stainless Steel Countertop Electric Deep Fryer Instruction Manual, Model 83SJ

Pocezo 83SJ

Pocezo 22.6L/24QT Stainless Steel Countertop Electric Deep Fryer Instruction Manual

MODEL: 83SJ

1. Introduction

This manual provides essential instructions for the safe and efficient operation, maintenance, and troubleshooting of your Pocezo 22.6L/24QT Stainless Steel Countertop Electric Deep Fryer, Model 83SJ. Please read this manual thoroughly before first use and retain it for future reference.



Image 1: Pocezo 22.6L/24QT Stainless Steel Countertop Electric Deep Fryer.

2. Important Safety Instructions

To prevent personal injury or property damage, always follow basic safety precautions when using electrical appliances. This deep fryer is designed for safe operation, but user vigilance is crucial.

- **Electrical Connection:** Each 1700W heating element requires a separate electrical socket. Plugging both into the same socket can overload the circuit. Ensure the power supply matches the appliance's rating.
- **Oil Level:** Always fill the oil tank with cooking oil before heating. Never operate the fryer dry, as this can cause damage to the machine and pose a fire hazard.
- **Overheat Protection:** The fryer is equipped with double overheat protection (thermostat and temperature limiter). The thermostat automatically stops heating when the set temperature is reached and restarts when the oil cools. The temperature limiter acts as a backup if the thermostat fails.
- **Anti-Scalding Features:** The fry basket features anti-scalding handles. The well-matched lid helps prevent hot oil splashes during operation.
- **Placement:** Place the fryer on a stable, heat-resistant surface, away from walls and flammable materials.
- **Supervision:** Never leave the deep fryer unattended while in use.

- **Water and Oil:** Do not mix water with hot oil. Ensure food is as dry as possible before frying to minimize splashing.
- **Cleaning:** Always unplug the fryer and allow it to cool completely before cleaning.

3. Product Overview

The Pocezo Electric Deep Fryer is a versatile appliance designed for both home and commercial use, offering efficient and safe frying capabilities.

Key Features:

- **High Power Heating:** Double 1700W heating system for rapid heating.
- **Double Overheat Protection:** Includes both a thermostat and a temperature limiter for enhanced safety.
- **Extra-Large Capacity:** Features one 24Qt oil basin, one 10.8Qt large fry basket, and two 3.9Qt regular baskets, suitable for 5-8 people.
- **Easy to Clean:** All parts, except the fryer head, are detachable for convenient cleaning.
- **Adjustable Temperature Control:** Built-in thermostat with a rotary knob for precise temperature settings from 140°F to 390°F.
- **Durable Construction:** Made from stainless steel for longevity and easy maintenance.
- **Anti-Scalding Handles:** Fry basket handles are designed to remain cool during operation.



Image 2: Product dimensions and components.

4. Setup

Before initial use, ensure all packaging materials are removed and components are clean.

1. **Unpack Components:** Carefully remove the fryer unit, oil basin(s), fry basket(s), and heating element(s) from the packaging.
2. **Assemble Basket Handle:** Attach the handle to the fry basket by pressing the metal clips and sliding them into the designated slots on the basket.
3. **Insert Oil Basin:** Place the stainless steel oil basin(s) securely into the main fryer body.
4. **Install Heating Element:** Position the heating element(s) securely over the oil basin(s). Ensure it is properly seated to activate the safety switch.
5. **Placement:** Place the assembled fryer on a stable, level, and heat-resistant countertop. Ensure adequate clearance from walls and other appliances.

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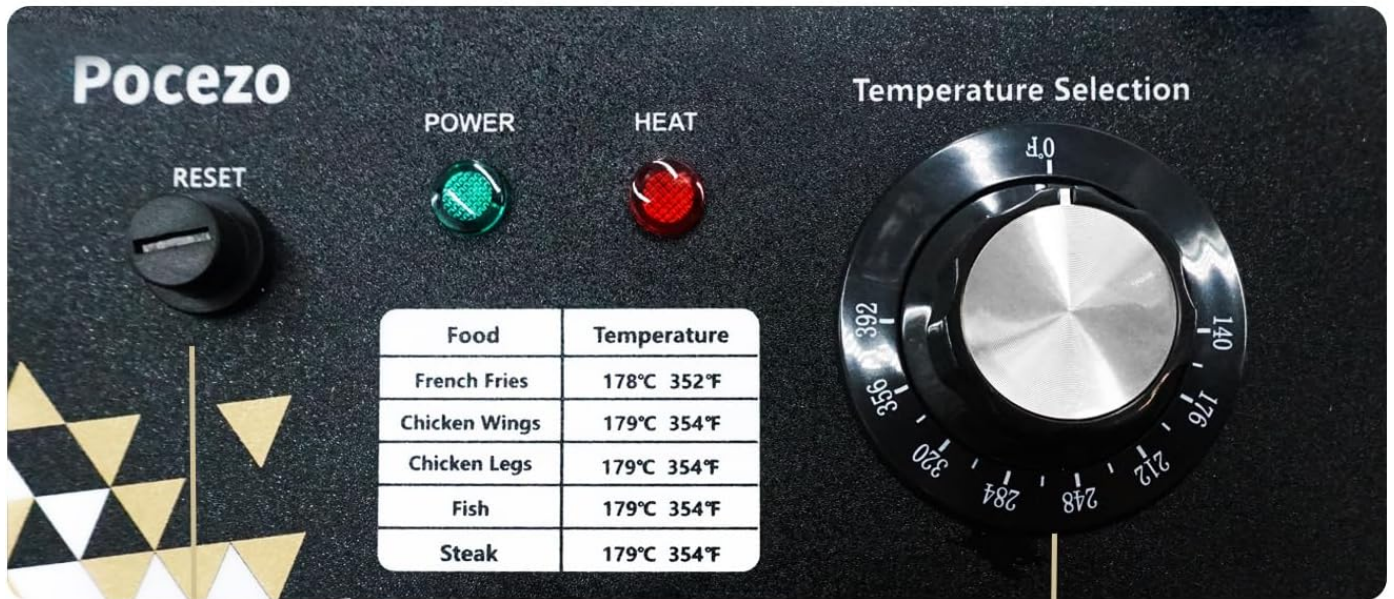
5. Operating Instructions

Follow these steps for safe and effective deep frying.

1. **Fill with Oil:** Pour cooking oil into the stainless steel basin, ensuring the oil level is between the MIN and MAX indicators. Do not overfill.
2. **Connect Power:** Plug each heating element's power cord into a separate, grounded electrical outlet. The green "POWER" indicator light will illuminate.
3. **Set Temperature:** Turn the temperature selection knob to your desired frying temperature. Refer to the temperature guide on the control panel for common foods (e.g., French Fries: 352°F, Chicken Wings: 354°F). The red "HEAT" indicator light will turn on, indicating the oil is heating.
4. **Preheat:** Allow the oil to preheat until the red "HEAT" light turns off, indicating the desired temperature has been reached.
5. **Add Food:** Carefully place food into the fry basket. Lower the basket slowly into the hot oil to prevent splashing. Do not overload the basket.
6. **Fry:** Cook food until golden brown and thoroughly cooked. The "HEAT" light may cycle on and off to maintain the set temperature.
7. **Drain:** Once cooked, lift the basket and hook it onto the side of the fryer to allow excess oil to drain back into the basin.
8. **Serve:** Carefully transfer the fried food to a serving dish.
9. **Turn Off:** When finished, turn the temperature knob to the "OFF" position and unplug the fryer from the electrical outlets.

Double Protection

Thermostat & Temperature Limiter



Second protection:
Temperature Limiter

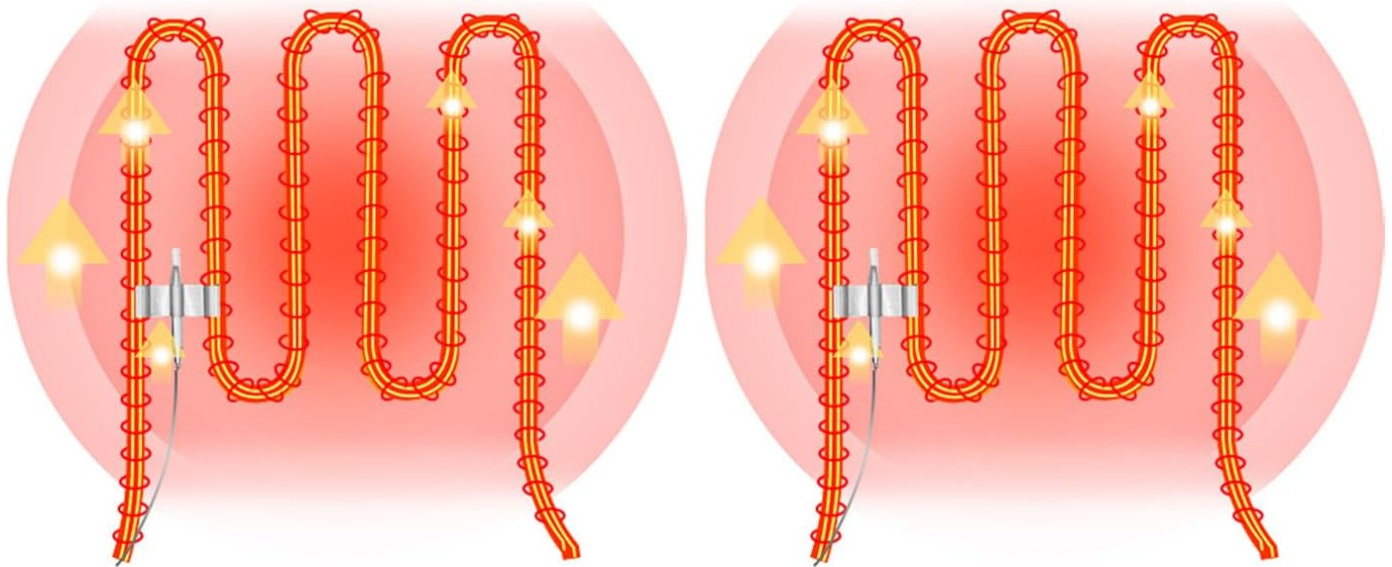
First protection:
Thermostat

Double Overheat protections guard your safety!

Image 3: Control panel with temperature selection guide.

Powerful Performance

Warm up Quickly / 1700w + 1700w



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

Warning: Please plug the two plugs into different power strips to prevent power overload and unable to operate.

Image 4: Heating element design and cooking guide.

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Video 2: Demonstrates the deep fryer in use, showing oil filling, temperature setting, and frying French fries.

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Video 3: Shows the process of setting up the fryer, adding oil, and frying chicken wings.

6. Maintenance and Cleaning

Regular cleaning ensures optimal performance and extends the lifespan 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:** Carefully drain the cooled oil from the basin. Oil can be filtered and reused or disposed of properly.
3. **Disassemble:** Remove the heating element(s), oil basin(s), and fry basket(s).
4. **Clean Components:** Wash the oil basin(s) and fry basket(s) with warm, soapy water. Rinse thoroughly and dry completely. These parts are typically dishwasher safe, but hand washing is recommended for longevity.
5. **Clean Fryer Head:** Wipe the exterior of the fryer head (where the controls are located) with a damp cloth **Never**

immerse the fryer head or electrical components in water.

6. **Reassemble:** Once all parts are dry, reassemble the fryer.

Easy to Clean

all parts detachable and easy to clean

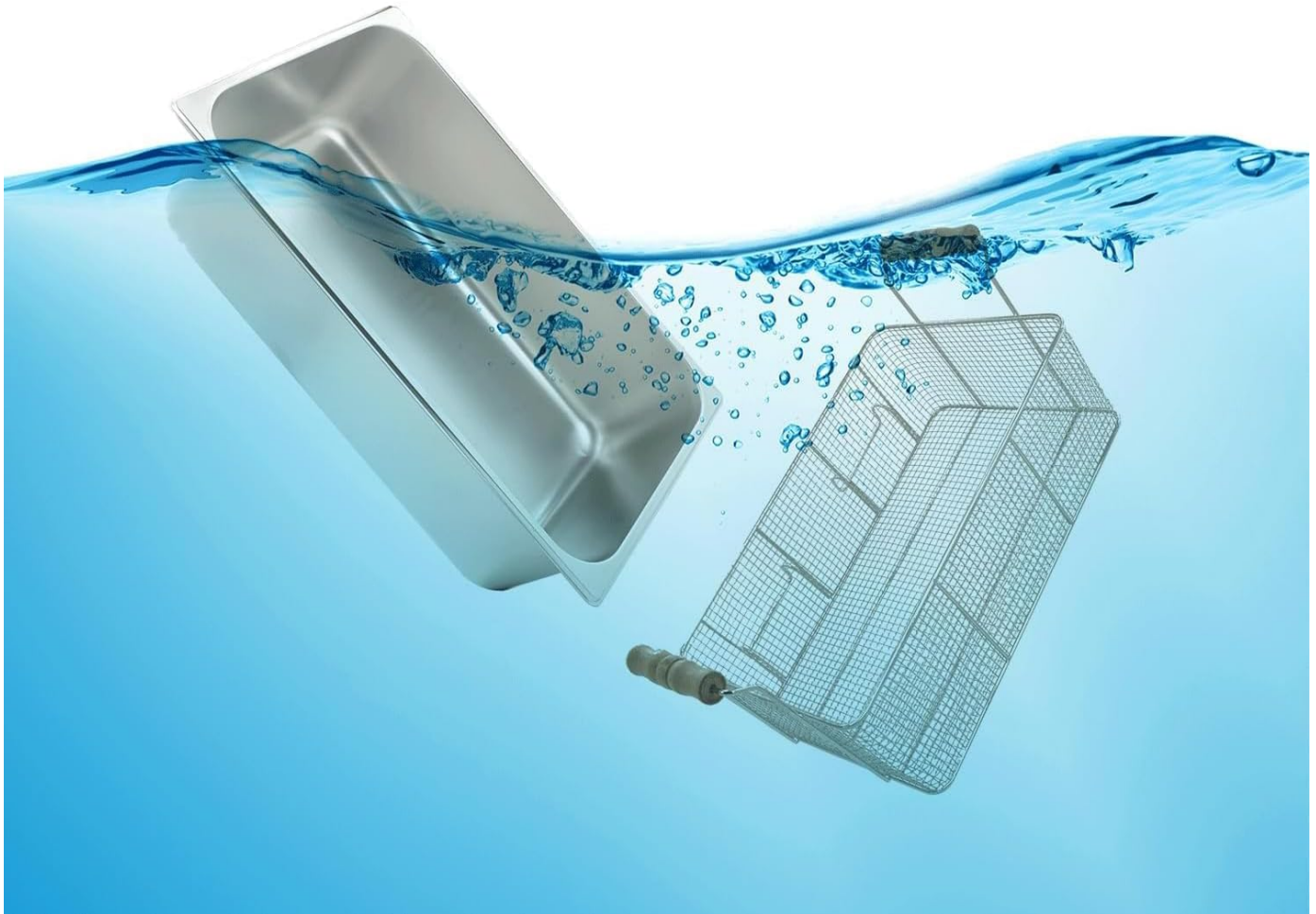


Image 5: Detachable parts for easy cleaning.

7. Troubleshooting

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

- **Fryer Not Heating:**

- Ensure the power cords are securely plugged into separate, working outlets.
- Verify the heating element is correctly seated in the fryer body, activating the safety switch.
- Check if the temperature knob is set to a desired temperature above 0.

- **Oil Not Reaching Temperature:**

- Allow sufficient preheating time.
- Ensure the oil level is appropriate (between MIN and MAX).
- Avoid overloading the basket with too much cold food, which can drop the oil temperature significantly.

- **Excessive Splashing:**

- Ensure food is as dry as possible before frying.
- Lower the basket slowly into the oil.
- Use the lid to cover the fryer during cooking, if appropriate for the food type.

- **Power Light On, Heat Light Off:**

- This indicates the fryer has reached the set temperature and is maintaining it. The heat light will cycle on and off during operation.

8. Specifications

Brand	Pocezo
Model Name	83-2
Item Model Number	83SJ
Material	Stainless Steel
Color	Silver
Product Dimensions	18"D x 22"W x 12"H
Item Weight	8.6 Pounds
Wattage	3400 watts (1700W per heating element)
Oil Capacity	20 Liters (24QT oil basin)
Temperature Range	140°F to 390°F
UPC	762949613085

9. Warranty and Support

For warranty information or technical support, please refer to the contact details provided with your purchase documentation or visit the official Pocezo website. Keep your purchase receipt as proof of purchase.

