

## Manuals+

[Q & A](#) | [Deep Search](#) | [Upload](#)

manuals.plus /

> [coucheta](#) /

> [Electric Deep Fryer User Manual](#)

coucheta yXWFXr0oFea9I6B\_iC\_bMwiX97s

# Electric Deep Fryer User Manual

Brand: **coucheta** | Model: **11L 304 (yXWFXr0oFea9I6B\_iC\_bMwiX97s)**

## 1. IMPORTANT SAFETY INFORMATION

Please read all instructions carefully before using the deep fryer. Failure to follow these safety guidelines may result in electric shock, fire, or serious injury.

- **Keep Away from Children:** Always ensure that the fryer is kept out of the reach of children. Never leave the appliance unattended when it is connected to a power outlet.
- **Proper Power Connection:** To prevent sudden power failures, it is recommended to plug the fryer directly into a wall socket instead of a wiring plate type socket. Do not use the same socket for multiple plugs.
- **Remove Protective Film:** To prevent scratches that may occur during transportation, your fryer may come with a protective film. Please remove this film before using the appliance.
- **Electrical Safety:** Ensure the voltage rating of the appliance matches your local power supply. Do not immerse the control panel or heating element in water. Always unplug the fryer when not in use or before cleaning.
- **Oil Safety:** Use only cooking oil or shortening suitable for deep frying. Never fill the oil tank beyond the maximum fill line. Hot oil can cause severe burns. Exercise extreme caution when handling hot oil.
- **Ventilation:** Operate the fryer in a well-ventilated area. Do not block any ventilation openings.
- **Stable Surface:** Place the fryer on a stable, heat-resistant, and level surface away from flammable materials.

## 2. PRODUCT OVERVIEW

The coucheta 11L Electric Deep Fryer is designed for efficient and convenient deep frying in both home and commercial kitchen environments. Constructed from durable stainless steel, it features a robust heating system and user-friendly controls.

### Key Features:

- **11L Large Capacity:** Generous oil tank capacity ideal for high-volume cooking.
- **Premium Stainless Steel Material:** Built to withstand high temperatures and frequent use, ensuring durability.
- **Adjustable Thermostat:** Provides precise control over cooking temperature for optimal frying results.

- **Overheat Protection:** Equipped with a temperature limiter probe that automatically cuts off power if the temperature reaches 260°C (500°F).
- **Quick Heating:** Robust 1700W heating design ensures rapid oil heating.
- **Easy to Install and Clean:** Designed for quick setup and features a detachable basin and basket for effortless cleaning.



**Figure 2.1:** Coucheta 11L Electric Deep Fryer with basket and lid. A stainless steel electric deep fryer with a single 11-liter tank, a wire frying basket, and a control panel on the side. A plate of fried chicken is shown in the foreground.



Each tank Capacity 24Lbs (11L)

## PRODUCT DIMENSIONS

**Figure 2.2:** Dimensions of the Coucheta 11L Electric Deep Fryer components. Diagram showing the dimensions of the deep fryer's oil tank (12.8" x 13.78" x 7.87"), frying basket (9.84" x 10.55" x 5.39"), and overall product dimensions (12.6" x 17.3" x 12.6").

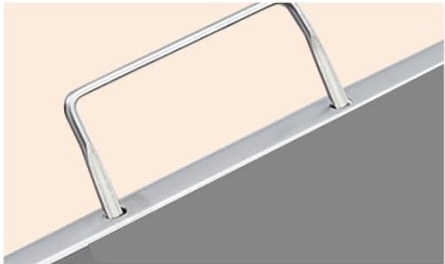
# PRODUCT DETAILS



**Thermostat to ensure precise oil temperature  
Temperature Limiter to avoid overheating**



**Height adjustable  
stainless steel legs**



**Handles on tank for easy  
removal, cleaning easy as pie**



**Figure 2.3:** Detailed features of the Coucheta 11L Electric Deep Fryer. Close-up views highlighting the adjustable thermostat for precise temperature control, height-adjustable stainless steel legs for stability, and handles on the oil tank for easy removal and cleaning.

# COMMERCIAL DEEP FRYER WITH BASKET



**Figure 2.4:** Key features of the Coucheta Commercial Deep Fryer. An image of the deep fryer with overlaid icons representing its compact design, overheat protection, large capacity, convenient cleanup, and adjustable thermostat.

## 3. SETUP AND ASSEMBLY

### 3.1 Unpacking and Component Identification

Carefully remove all components from the packaging. Verify that all parts listed below are present and undamaged:

- 1 x Deep Fryer Unit (main body with control panel)
- 1 x Lid
- 1 x Fryer Basket
- 1 x Instruction Manual (this document)

### 3.2 Placement

Choose a suitable location for your deep fryer:

- Place the fryer on a stable, flat, and heat-resistant surface.
- Ensure there is adequate clearance around the fryer for ventilation (at least 6 inches from walls or other

appliances).

- Locate it near a grounded electrical outlet, avoiding extension cords if possible.
- Keep away from water sources and flammable materials.

### 3.3 Initial Cleaning

Before first use, clean all removable parts:

1. Remove the frying basket and oil tank from the main unit.
2. Wash the oil tank, lid, and frying basket with warm, soapy water. Rinse thoroughly and dry completely.
3. Wipe the exterior of the main unit with a damp cloth. Do NOT immerse the main unit or control panel in water.
4. Ensure all parts are completely dry before reassembly.

### 3.4 Assembly Steps

1. If not already attached, screw the height-adjustable legs onto the bottom of the fryer unit. Adjust them to ensure the fryer is level.
2. Carefully place the clean and dry oil tank back into the main fryer unit. Ensure it is seated correctly.
3. Insert the heating element and control panel assembly into the designated slot at the back of the oil tank. Ensure it is securely locked in place.
4. Place the frying basket inside the oil tank.

## 4. OPERATING INSTRUCTIONS

---

### 4.1 Filling with Oil

Before plugging in the fryer, fill the oil tank with cooking oil or shortening. Ensure the oil level is between the 'MIN' and 'MAX' fill lines indicated inside the tank. Do not overfill or underfill.

### 4.2 Power Connection and Temperature Setting

1. Plug the fryer's power cord directly into a grounded 110V wall socket. The 'POWER' indicator light should illuminate.
2. Turn the temperature selection knob to your desired frying temperature. Refer to recipes or food packaging for recommended temperatures. The 'HEAT' indicator light will turn on, indicating the heating element is active.

### 4.3 Preheating

Allow the fryer to preheat until the 'HEAT' indicator light turns off. This indicates that the oil has reached the set temperature. The light will cycle on and off during operation to maintain the temperature.

### 4.4 Frying Food

1. Carefully place the food into the frying basket. Do not overload the basket, as this can lower the oil temperature and result in soggy food. Fry in small batches if necessary.
2. Slowly lower the basket with food into the hot oil. Be cautious of oil splatters.
3. Fry for the recommended time, stirring or shaking the basket occasionally for even cooking.
4. Once cooked, carefully lift the basket out of the oil and hook it onto the basket rest to allow excess oil to drain.
5. Transfer the fried food to a plate lined with paper towels to absorb any remaining oil.

### 4.5 After Frying

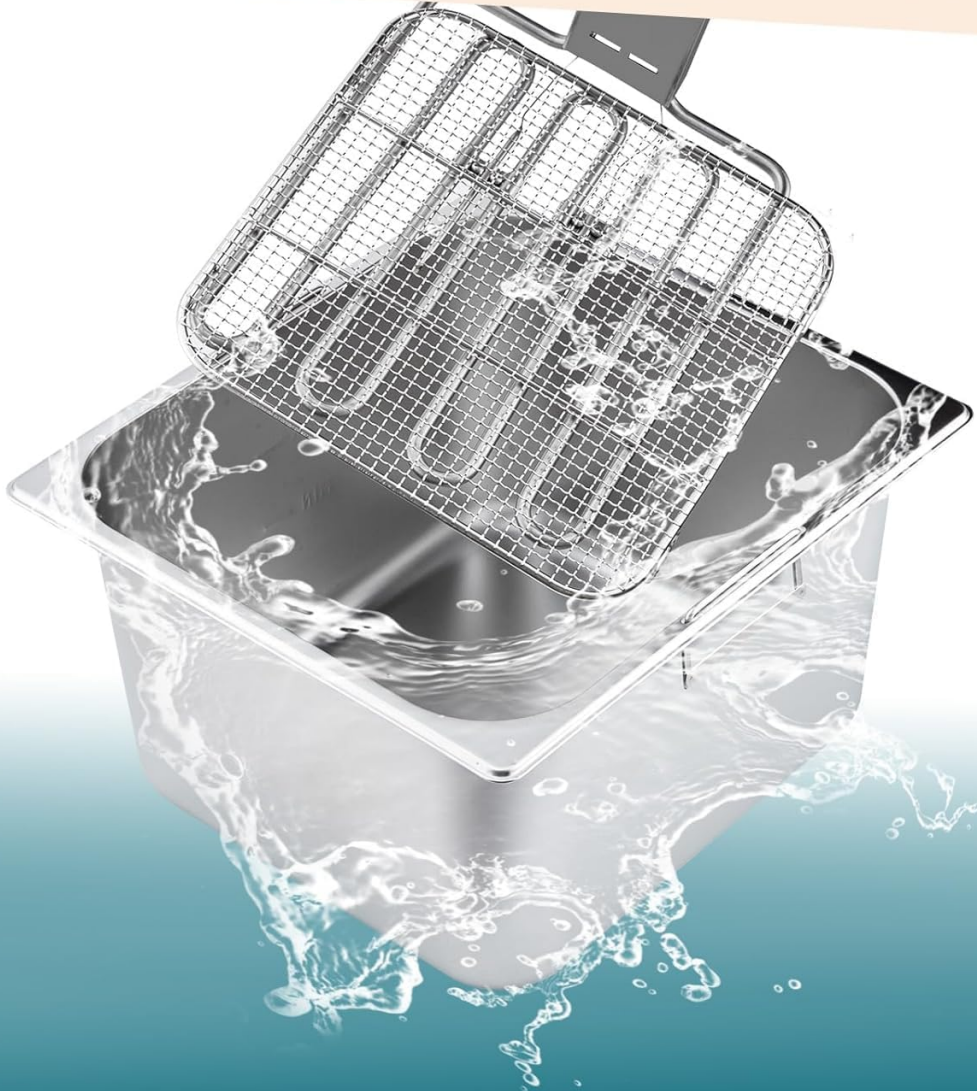
When finished frying, turn the temperature knob to the 'OFF' position and unplug the fryer from the wall socket. Allow the oil to cool completely before handling or cleaning.

## 5. MAINTENANCE AND CLEANING

---

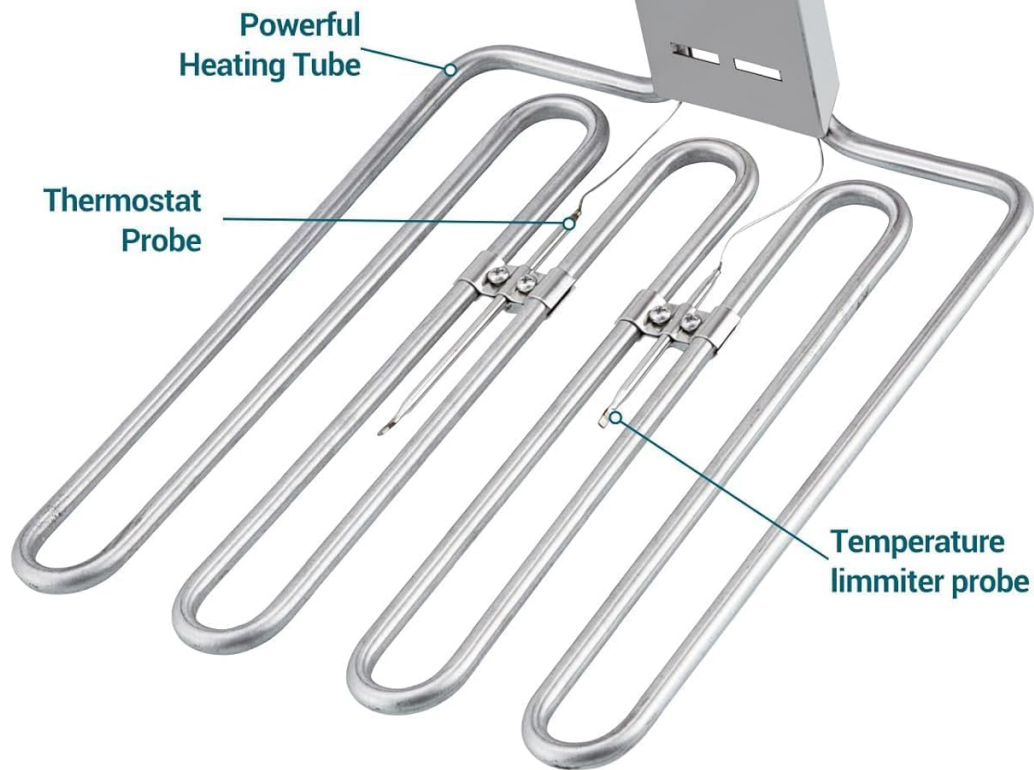
Regular cleaning and maintenance will extend the life of your deep fryer and ensure optimal performance.

### DETACHABLE DESIGN FOR EASY CLEANING



**Figure 5.1:** Detachable design for easy cleaning. An illustration showing the frying basket being lifted out of the oil tank, with water splashing, emphasizing the ease of cleaning due to its detachable components.

## DOUBLE OVER TEMPERATURE PROTECTION



### 1700W REMOVEABLE IMMERSION HEATING ELEMENT-307 Stainless steel heating

**Figure 5.2:** Internal components and safety features. A diagram illustrating the powerful 1700W removable immersion heating element, the thermostat probe, and the temperature limiter probe, which provide double over-temperature protection.

## 5.1 Daily Cleaning

1. Ensure the fryer is unplugged and the oil has cooled completely.
2. Carefully remove the frying basket and the oil tank.
3. Dispose of used oil properly. Do not pour hot oil down the drain.
4. Wash the oil tank, lid, and frying basket with warm, soapy water. Use a non-abrasive sponge or cloth to prevent scratching the stainless steel.
5. Rinse all parts thoroughly with clean water and dry them completely to prevent water spots and corrosion.
6. Wipe down the exterior of the main unit and control panel with a damp cloth. Do not use harsh chemicals or abrasive cleaners.

## 5.2 Deep Cleaning (Periodically)

For stubborn grease buildup, a deeper clean may be necessary:

- After daily cleaning, if residue remains, fill the oil tank with warm water and a small amount of dish soap.
- Allow it to soak for 15-30 minutes, then scrub with a soft brush or sponge.

- For the heating element, gently wipe it with a damp cloth. Do not scrub or immerse it.
- Ensure all components are completely dry before reassembling and storing the fryer.

### 5.3 Storage

Store the clean and dry deep fryer in a cool, dry place, away from direct sunlight and moisture. Ensure the lid is placed on the oil tank to keep it free from dust.

## 6. 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 / No power.	Not plugged in; Power outlet issue; Circuit breaker tripped; Heating element not properly seated.	Ensure the power cord is securely plugged into a working, grounded outlet. Check your circuit breaker. Verify the heating element and control panel assembly is fully inserted and locked.
Oil not heating up.	Temperature knob set too low; Overheat protection activated; Faulty heating element.	Increase the temperature setting. Unplug the fryer, let it cool down for 15-20 minutes, then plug it back in to reset the overheat protection. If the issue persists, contact customer support.
Food is soggy / not crispy.	Oil temperature too low; Overloading the basket; Too much moisture on food.	Ensure oil is preheated to the correct temperature. Fry in smaller batches. Pat food dry before frying.
Excessive smoke.	Oil temperature too high; Old or dirty oil; Food residue in oil.	Lower the temperature. Replace old oil with fresh oil. Clean the oil tank thoroughly.
Oil overflowing.	Oil tank overfilled; Too much food added at once.	Do not fill oil above the 'MAX' line. Do not overload the basket.

If the problem persists after trying these solutions, please contact coucheta customer support for further assistance.

## 7. SPECIFICATIONS

Feature	Detail
Brand	coucheta
Model Name	vqoWtiMsaDBiVPYwHmgJKA2u8dJ0T
Item Model Number	yXWFXr0oFea9I6B_iC_bMwiX97s
Material	201/304 Stainless Steel
Color	Silver
Product Dimensions (Overall)	19.76"D x 15.75"W x 14.57"H (50.2cm D x 40cm W x 37cm H)

Feature	Detail
Oil Tank Size	12.8" x 13.78" x 7.87" (32.5cm x 35cm x 20cm)
Basket Size	9.84" x 10.55" x 5.39" (25cm x 26.8cm x 13.7cm)
Tank Capacity	11 Liters (24 lbs)
Voltage	110V
Power	1700W
Item Weight	18.74 Pounds (8.5 kg)
UPC	199414047227

## 8. WARRANTY AND SUPPORT

---

For information regarding product warranty, please refer to the warranty card included with your purchase or visit the official coucheta website. Warranty terms and conditions may vary.

If you require technical support, have questions about your product, or need to report a defect, please contact coucheta customer service through their official channels. You can often find contact information on the brand's Amazon store page or their dedicated support website.

**Online Support:** Visit the [coucheta Store on Amazon](#) for more product information and potential support contacts.