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› KEINVE 1.5L Electric Deep Fryer MR15C3 User Manual

## KEINVE MR15C3

# KEINVE 1.5L Electric Deep Fryer User Manual

Model: MR15C3

## 1. INTRODUCTION

Thank you for purchasing the KEINVE 1.5L Electric Deep Fryer, Model MR15C3. This appliance is designed for home use to prepare a variety of fried foods efficiently and safely. Please read this manual thoroughly before operation to ensure proper use, maintenance, and safety.

## 2. IMPORTANT SAFETY INSTRUCTIONS

**WARNING: 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 before operating the deep fryer.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or the deep fryer unit 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, and before cleaning the appliance.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Contact customer service for examination, repair, or adjustment.
- 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 oil level is between the MIN and MAX marks inside the oil container. Overfilling can cause oil to overflow, and underfilling can lead to overheating.
- Always ensure the cool-touch sides are not obstructed during operation to prevent accidental burns.

### **3. PRODUCT OVERVIEW**

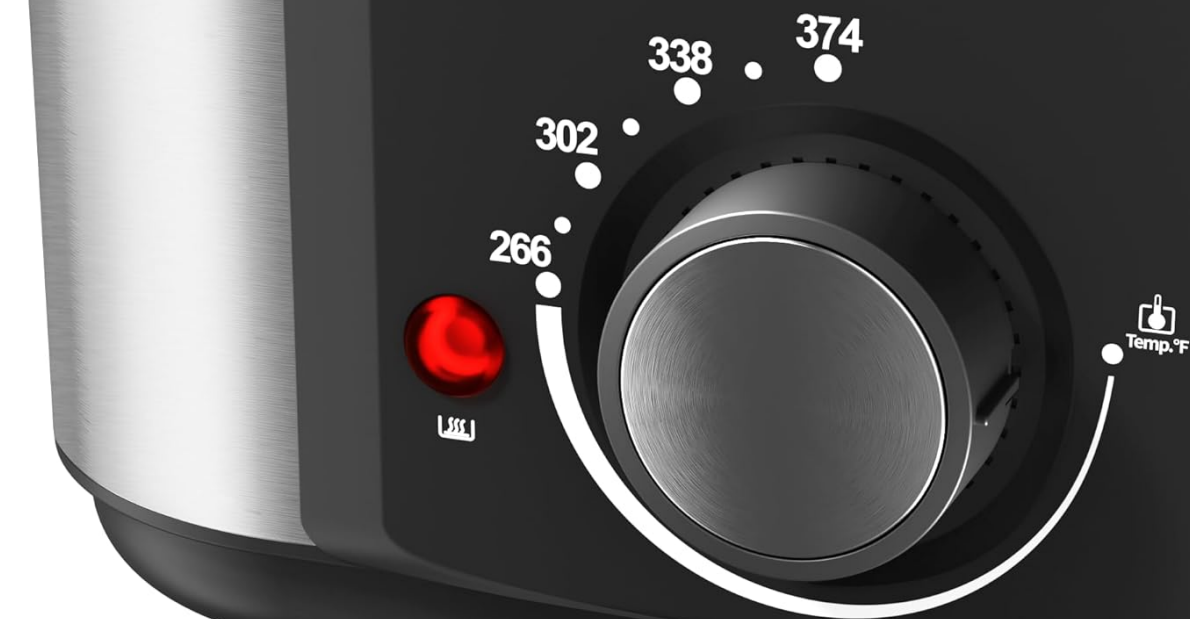
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Familiarize yourself with the components of your KEINVE Deep Fryer.



Figure 3.1: KEINVE 1.5L Electric Deep Fryer with frying basket containing food.

- **Lid with Viewing Window:** Allows monitoring of food during frying.
- **Frying Basket with Handle:** For safely lowering and raising food.
- **Oil Container (Non-stick):** Holds the frying oil.
- **Control Panel:** Includes temperature dial and indicator light.
- **Cool-Touch Handles:** For safe handling of the unit.



## Adjustable Temperature Controls

**Figure 3.2:** Adjustable temperature control dial on the KEINVE Deep Fryer.

The temperature dial allows precise control over frying temperature, indicated in Fahrenheit.

### 4. SETUP

1. **Unpack:** Carefully remove all components from the packaging. Retain packaging for future storage or transport.
2. **Clean:** Before first use, wash the 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. **Placement:** Place the deep fryer on a stable, heat-resistant, and dry surface, away from water sources and flammable materials. Ensure adequate ventilation around the unit.
4. **Add Oil:** Pour cooking oil into the oil container. Ensure the oil level is between the MIN and MAX fill lines marked inside the container. Do not overfill or underfill. The capacity is 1.5 liters (1.6 quarts).
5. **Assemble:** Place the frying basket into the oil container. Ensure the handle is securely attached and positioned for easy lifting. Close the lid.

## 5. OPERATING INSTRUCTIONS

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1. **Plug In:** Connect the power cord to a standard electrical outlet. The power indicator light may illuminate.
2. **Set Temperature:** Turn the temperature control dial to your desired frying temperature (e.g., 350°F for most foods). The heating indicator light will turn on, indicating the fryer is heating the oil.
3. **Preheat:** Allow the oil to preheat. The heating indicator light will turn off when the set temperature is reached. This may take several minutes.
4. **Load Food:** Carefully place food into the frying basket. Do not overload the basket, as this can lower oil temperature and result in soggy food. For best results, fry in small batches.
5. **Lower Basket:** Slowly lower the frying basket into the hot oil. Close the lid.
6. **Fry:** Fry food for the recommended time, checking through the viewing window if necessary. The heating indicator light will cycle on and off to maintain the set temperature.
7. **Remove Food:** Once food is cooked to your preference, carefully lift the frying basket out of the oil. Allow 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 control dial to the "OFF" position and unplug the fryer from the wall outlet.

# FAST FRYING & HEAT-UP

900W Watts of Power



Figure 5.1: The KEINVE Deep Fryer in use, preparing various fried items.

## 6. CLEANING AND MAINTENANCE

**CAUTION: Always unplug the fryer and allow it to cool completely before cleaning. Hot oil can cause severe burns.**

1. **Cool Down:** Ensure the oil has cooled to a safe temperature. This may take several hours.
2. **Remove Oil:** Carefully pour the cooled oil into a suitable container for disposal or reuse. The non-stick coating and removable oil container facilitate this process.
3. **Clean Basket and Lid:** Wash the frying basket and lid with warm, soapy water. A soft brush can be used for stubborn residue. Rinse thoroughly and dry completely.
4. **Clean Oil Container:** The non-stick oil container can be wiped clean with a soft cloth and warm, soapy water. Avoid abrasive cleaners or scouring pads that could damage the non-stick surface. Rinse and dry thoroughly.
5. **Clean Exterior:** Wipe the exterior of the fryer with a damp cloth. Do not immerse the main unit in water or any other liquid.
6. **Storage:** Once all parts are clean and dry, reassemble the fryer and store it in a cool, dry place.



Large Viewing Window



Easy to Clean

Stainless Steel



Figure 6.1: Components of the KEINVE Deep Fryer, designed for easy cleaning.

## 7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Fryer does not turn on.	Not plugged in; power outlet malfunction; unit not assembled correctly.	Ensure the fryer is securely plugged into a working outlet. Check if the temperature dial is set to an active temperature.
Oil not heating.	Temperature dial set too low or off; heating element malfunction.	Increase the temperature setting. Ensure the heating indicator light is on. If problem persists, contact customer support.
Food is soggy, not crispy.	Oil temperature too low; basket overloaded; food too wet.	Allow oil to reach the correct temperature before adding food. Fry in smaller batches. Ensure food is patted dry before frying.
Oil overflowing.	Oil container overfilled; too much food added at once.	Do not fill oil above the MAX line. Reduce the amount of food added per batch.

## 8. SPECIFICATIONS

Feature	Specification
Model Name	MR15C3
Brand	KEINVE
Material	Plastic, Stainless Steel
Color	Black
Product Dimensions (D x W x H)	10.63"D x 8.27"W x 8.27"H
Item Weight	5.4 Pounds
Wattage	900 watts
Oil Capacity	1.5 Liters (1.6 Quarts)



Figure 8.1: KEINVE Deep Fryer dimensions.

## 9. WARRANTY AND SUPPORT

For warranty information or technical support, please refer to the product packaging or contact KEINVE customer service directly. Keep your purchase receipt as proof of purchase.

For further assistance, please visit the official KEINVE website or contact their customer support channels.

