

SUPERLEX SDF

SUPERLEX SDF 2L 1300W Stainless Steel Deep Fryer Instruction Manual

Model: SDF

1. INTRODUCTION

Thank you for purchasing the SUPERLEX SDF 2L 1300W Deep Fryer. This appliance is designed for home use to prepare a variety of fried foods efficiently and safely. Please read this instruction manual thoroughly before first use and keep it for future reference. Proper use and maintenance will ensure optimal performance and extend the life of your deep fryer.

2. 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, including the following:

- 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 appliance 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 or underfilling can be dangerous.
- Never mix different types of oil or old oil with new oil.
- Do not fry foods with high water content, as this can cause excessive splattering.
- Always ensure the lid is properly closed during operation to prevent oil splashes.

3. PRODUCT OVERVIEW

Familiarize yourself with the components of your SUPERLEX Deep Fryer before use.

2L
Kapazität

Fritteuse

1300W
LEISTUNG

0-60 Minuten

Bis zu 190°C

SPAREN SIE BIS ZU
70% ENERGIE*
mit Fritteuse von

*Verglichen mit Backofen A, Tests 2022 von IEC-Flammschutz

60% WENIGER ÖL ALS STANDARD-FRITEUSE
60%
WENIGER ÖL

**Weniger Fett.
Mehr Geschmack.**

Die gesündere Art zu frittieren, braten, grillen und backen – mit minimalem Öl.

*Verwendet 60% weniger Öl als eine Standard-Fritteuse

Image 3.1: Overview of the SUPERLEX 2L Deep Fryer, highlighting its 2L capacity, 1300W power, 0-60 minute timer, and temperature range up to 190°C. It also shows examples of fried foods like fries, chicken, and fish.

1300W 2L FRITEUSE MIT FETT



Image 3.2: Detailed view of the deep fryer with its dimensions (25cm x 26cm x 17.5cm) and key features such as 2L oil capacity, large viewing window, adjustable temperature control, practical indicator lights, and easy-to-clean design.

Key Components:

- **Main Unit:** Houses the heating element and oil container.
- **Oil Container:** Non-stick interior for oil.
- **Frying Basket:** Stainless steel basket with an insulated handle for safely lowering and lifting food.
- **Lid:** Features a viewing window and an integrated odor filter.
- **Temperature Control Dial:** Adjusts the frying temperature.
- **Indicator Lights:** Show power status and readiness for frying.
- **Anti-Splash Cover:** Prevents oil splatters during frying.
- **Non-Slip Feet:** Ensures stability during operation.

Großes Sichtfenster

Vermeiden Sie Fettspritzer und überwachen Sie das Garen dennoch durch das Sichtfenster.



Filtersystem

Der Geruchsfilter reduziert unangenehme Kochgerüche.



Image 3.3: Close-up of the deep fryer's large viewing window, allowing monitoring of the cooking process without opening the lid. Also shows the integrated filter system designed to reduce cooking odors.

ANTI-VERB- RÜHGRIFF

Der Griff ist mit einem Anti-Verbrühungs-Design versehen und verfügt über eine hitzebeständige Silikonhülle.



Image 3.4: The deep fryer in use, demonstrating the anti-scald handle on the frying basket. The handle features a heat-resistant silicone cover for safe handling.

4. SETUP

1. **Unpack:** Carefully remove all packaging materials and stickers from the deep fryer.
2. **Clean:** Before first use, clean the frying basket, lid, and oil container according to the "Maintenance and Cleaning" section. 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 there is adequate ventilation around the appliance.
4. **Fill with Oil:** Pour cooking oil (suitable for deep frying) into the oil container. Ensure the oil level is between the MIN and MAX markings indicated inside the container. Do not overfill or underfill.
5. **Assemble:** Place the frying basket into the oil container. Ensure the lid is securely placed on top of the main unit.
6. **Connect Power:** Plug the power cord into a grounded electrical outlet.

5. OPERATING INSTRUCTIONS

5.1. Pre-heating the Oil

1. Ensure the deep fryer is properly set up and filled with oil.
2. Turn the temperature control dial to the desired frying temperature (refer to cooking guidelines below). The power indicator light will illuminate.
3. Allow the oil to pre-heat. The readiness indicator light will turn off when the oil has reached the set temperature. This process typically takes 10-15 minutes, depending on the selected temperature.



Schnelles Frittieren & Aufheizen

Kein Rätselraten – einstellbare Temperatur mit Anzeige zeigt, wann das Öl bereit ist.

Image 5.1: Close-up of the temperature control dial, showing settings from 80°C to 190°C, and indicator lights for power and readiness. This allows for precise temperature adjustment for various foods.

5.2. Frying Food

1. Once the oil is pre-heated, 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.
2. Slowly lower the frying basket into the hot oil. Close the lid to prevent splattering.
3. Monitor the cooking process through the viewing window.
4. Fry for the recommended time (refer to cooking guidelines). The readiness indicator light may cycle on and off during frying to maintain the set temperature.
5. When food is cooked, carefully lift the frying basket and hook it onto the edge of the oil container to allow excess oil to drain.
6. Remove the food from the basket and place it on paper towels to absorb any remaining oil.

5.3. Recommended Cooking Guidelines (Approximate)

Food Item	Temperature	Time
Fresh French Fries	170°C (340°F)	8-12 minutes
Frozen French Fries	175°C (350°F)	10-15 minutes
Chicken Pieces (bone-in)	160°C (320°F)	15-20 minutes
Fish Fillets	170°C (340°F)	6-10 minutes
Onion Rings	175°C (350°F)	3-5 minutes

Note: Cooking times are approximate and may vary based on food quantity, thickness, and desired crispness. Always ensure food is cooked thoroughly.

6. MAINTENANCE AND CLEANING

Regular cleaning ensures the longevity and hygienic operation of your deep fryer.

- Cool Down:** Always unplug the deep fryer from the power outlet and allow it to cool completely before cleaning. Hot oil can cause severe burns.
- Drain Oil:** Once cooled, carefully pour the used oil into a suitable container for disposal. Do not pour oil down the drain.
- Disassemble:** Remove the lid and frying basket. The oil container is non-stick and designed for easy cleaning.
- Clean Components:**
 - Frying Basket and Lid:** These parts can be washed with warm, soapy water. Rinse thoroughly and dry completely. The non-stick container is dishwasher safe.
 - Oil Container:** Wipe the non-stick interior with a soft cloth or sponge using warm, soapy water. For stubborn residue, soak briefly before cleaning. Rinse and dry thoroughly.
 - Exterior:** Wipe the exterior of the main unit with a damp cloth. Do not immerse the main unit in water or any other liquid.
- Odor Filter:** The integrated odor filter should be replaced periodically for optimal performance. Refer to the product packaging or manufacturer's website for replacement filters.
- Reassemble:** Ensure all parts are completely dry before reassembling the deep fryer.
- Storage:** Store the clean and dry deep fryer in a cool, dry place.

Müheleose Reinigung

Mit Antihafbeschichtung und abnehmbaren Teilen für besonders einfache Reinigung.



Image 6.1: Illustration of the easy cleaning process, showing a hand wiping the non-stick interior and a close-up of a removable part, emphasizing the design for effortless maintenance.

7. TROUBLESHOOTING

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

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outlet malfunction; appliance malfunction.	Ensure the plug is securely inserted into a working outlet. Check the circuit breaker. If the problem persists, contact customer support.
Oil is not heating up.	Temperature dial not set; heating element malfunction.	Ensure the temperature dial is set to a desired temperature. Allow sufficient time for pre-heating. If still not heating, contact customer support.
Food is not crispy.	Oil temperature too low; basket overloaded; food has too much moisture.	Ensure oil is fully pre-heated. Do not overload the basket. Pat food dry before frying.

Problem	Possible Cause	Solution
Excessive smoke during frying.	Oil is too old or dirty; oil temperature too high; food residue in oil.	Replace old oil with fresh oil. Ensure temperature is set correctly. Clean the fryer thoroughly after each use.
Oil splattering.	Food has high water content; lid not closed properly.	Pat food dry before frying. Ensure the lid is securely closed during operation.

If the problem persists after attempting these solutions, please contact SUPERLEX customer support.

8. SPECIFICATIONS

- **Model Number:** SDF
- **Brand:** SUPERLEX
- **Power:** 1300 Watts
- **Oil Capacity:** 2 Liters
- **Material:** Stainless Steel, Plastic
- **Color:** Black
- **Product Dimensions (L x W x H):** 25 cm x 26 cm x 17.5 cm
- **Weight:** 2 kilograms



Image 8.1: The SUPERLEX 2L Deep Fryer surrounded by a variety of fried foods, illustrating its capacity and versatility for family meals or small gatherings.

9. WARRANTY AND SUPPORT

SUPERLEX products are manufactured to high-quality standards. This product is covered by a standard manufacturer's warranty against defects in materials and workmanship. Please refer to the warranty card included with your purchase for specific terms and conditions, or visit the official SUPERLEX website for more information. For technical support, troubleshooting assistance, or warranty claims, please contact SUPERLEX customer service through the contact information provided on your warranty card or the official SUPERLEX website. Please have your model number (SDF) and proof of purchase ready when contacting support.