

## SUSTEAS DZG-1.5L

# SUSTEAS 1.5L Electric Deep Fryer Instruction Manual

MODEL: DZG-1.5L

## Introduction

Thank you for choosing the SUSTEAS 1.5 Liter Electric Deep Fryer. This appliance is designed for convenient home frying, allowing you to prepare a variety of delicious foods safely and efficiently. Please read this manual thoroughly before use to ensure proper operation and maintenance. Keep this manual for future reference.

## 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 heating element assembly 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.
- 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 to prevent overflow or insufficient heating.
- Always dry food thoroughly before frying to prevent excessive splattering.

## Product Overview

The SUSTEAS 1.5L Electric Deep Fryer features a compact design with essential components for efficient frying. Familiarize yourself with the parts before operation.



This diagram illustrates the main components of the SUSTEAS deep fryer, including the basket, removable lid, cool-touch handle, temperature control knob, common recipes guide, indicator light, and lid release button.

- **Frying Basket:** For holding food during frying and draining excess oil.
- **Removable Lid with Viewing Window:** Allows monitoring of food without opening, reducing splatters.
- **Cool-Touch Handle:** For safe handling of the basket.
- **Temperature Control Knob:** Adjusts the oil temperature.
- **Heating Element:** Submerged element for fast and even heating.
- **Oil Pot:** Non-stick enamel-coated pot for oil.
- **Indicator Lights:** Show power status and heating readiness.

## Setup

1. **Unpack:** Carefully remove all packaging materials and stickers from the deep fryer.
2. **Clean:** Wash the frying basket, removable lid, and oil pot with warm, soapy water. Rinse thoroughly and dry completely before assembly. Wipe the exterior of the main unit with a damp cloth.
3. **Assemble:** Ensure the oil pot is correctly seated within the main unit. Attach the cool-touch handle to the frying basket securely. Place the heating element assembly into its designated slot.
4. **Placement:** Position the deep fryer on a stable, flat, heat-resistant surface, away from walls and flammable materials. Ensure adequate ventilation.
5. **Fill with Oil:** Pour cooking oil into the oil pot. Ensure the oil level is between the MIN and MAX fill lines indicated inside the pot. Do not overfill or underfill.



The SUSTEAS 1.5L Electric Deep Fryer, showing its compact size suitable for countertops. Dimensions are approximately 10.4"D x 10.4"W x 9"H.

## Operating Instructions

1. **Connect Power:** Plug the deep fryer into a grounded electrical outlet. The power indicator light will illuminate.
2. **Set Temperature:** Turn the temperature control knob to your desired frying temperature. Refer to the recommended temperatures on the unit or your recipe. The heating indicator light will turn on.
3. **Preheat Oil:** Allow the oil to preheat. The heating indicator light will turn off once the set temperature is reached, indicating the oil is ready. This may take several minutes.
4. **Prepare Food:** Ensure food is dry before placing it in the frying basket. Excess moisture can cause oil to splatter. Do not overload the basket.
5. **Fry Food:** Carefully lower the frying basket with food into the hot oil. Close the lid. Use the viewing window to monitor the cooking process.
6. **Remove Food:** Once food is cooked to your preference, carefully raise the basket and hook it onto the edge of the oil pot to allow excess oil to drain.

7. **Serve:** Transfer fried food to a plate lined with paper towels to absorb any remaining oil.
8. **Power Off:** After use, turn the temperature control knob to the 'OFF' position and unplug the appliance from the outlet.



## TEMPERATURE ADJUSTMENT

Set the exclusive temperature of the ingredients with one click, and the thermostat will help you control the heat, easily replicating the taste of the chef



A detailed view of the temperature control knob, showing various temperature settings and suggested frying times for common foods like french fries, chicken, and fish.



The deep fryer in use, with a basket full of golden french fries, demonstrating its capacity and functionality.

### [Official Product Video: My Experience With This Small Deep Fryer](#)

Your browser does not support the video tag.

This video demonstrates the practical use of the SUSTEAS 1.5L Electric Deep Fryer, showcasing its features and ease of operation for home cooking.

### **Cleaning and Maintenance**

Proper cleaning and maintenance will extend the life of your deep fryer and ensure safe operation.

1. **Cool Down:** Always allow the deep fryer and oil to cool completely before cleaning. This may take several hours.
2. **Remove Oil:** Carefully pour the cooled oil into a suitable container for disposal or storage.
3. **Disassemble:** Remove the frying basket, lid, and oil pot from the main unit. The heating element assembly can also be removed for easier cleaning of the oil pot.
4. **Wash Components:** Wash the frying basket, lid, and oil pot with warm, soapy water. The non-stick enamel-coated pot is easy to clean. Rinse thoroughly and dry completely.

5. **Clean Exterior:** Wipe the exterior of the main unit with a damp cloth. Do not immerse the main unit or heating element assembly in water.
6. **Reassemble:** Once all parts are dry, reassemble the deep fryer. Store in a clean, dry place.

## Troubleshooting

Problem	Possible Cause	Solution
Fryer does not turn on.	Not plugged in; power outlet malfunction; thermal cut-off activated.	Ensure plug is securely inserted. Test outlet with another appliance. Allow unit to cool completely and check for a reset button (if applicable, refer to specific model details).
Oil not heating.	Temperature knob not set; heating element not properly seated.	Ensure temperature knob is set to a desired temperature. Check that the heating element assembly is correctly installed.
Food not crispy.	Oil temperature too low; basket overloaded; food too moist.	Increase oil temperature. Fry smaller batches. Ensure food is thoroughly dry before frying.
Excessive oil splattering.	Food contains too much moisture.	Ensure food is completely dry before placing it in the fryer. Do not overfill the basket.

## Specifications

Feature	Detail
Brand	SUSTEAS
Model Name	DZG-1.5L
Material	Stainless Steel
Product Dimensions (D x W x H)	10.4" x 10.4" x 9"
Item Weight	5.29 Pounds
Wattage	900 watts
Oil Capacity	1.5 Liters
Included Components	Basket*1 and Fryer*1

## Warranty and Support

For detailed warranty information, product registration, or customer support, please refer to the documentation included with your purchase or visit the official SUSTEAS website. You may also contact SUSTEAS customer service directly for assistance with any product-related inquiries.

