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> [DORTALA 3L Electric Deep Fryer DOUS-EQ10010US Instruction Manual](#)

DORTALA DOUS-EQ10010US

DORTALA 3L Electric Deep Fryer DOUS-EQ10010US Instruction Manual

Model: DOUS-EQ10010US

1. INTRODUCTION

This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your DORTALA 3L Electric Deep Fryer. Please read all instructions carefully before first use and retain for future reference.

2. IMPORTANT SAFETY INSTRUCTIONS

To reduce the risk of fire, electric shock, or injury, basic safety precautions should always be followed, including:

- Read all instructions before operating the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or heating element 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 appliance features overheat protection and automatic shutoff for enhanced safety.
- Always ensure the fryer is used with oil or fat; never operate dry.
- Use anti-scalding handles for safe grip when handling the fryer.
- Non-slip foot pads provide stability on countertops.

3. PRODUCT COMPONENTS

Familiarize yourself with the parts of your DORTALA Deep Fryer:

- **Deep Fryer Unit:** The main housing of the appliance.
- **Oil Pot:** Removable inner container for oil.
- **Frying Basket:** Mesh basket with handle for holding food during frying.
- **Lid with Viewing Window and Vents:** Allows monitoring of food and releases steam.
- **Control Panel:** Includes Temperature Control Knob, Timer Knob, Power Indicator Light, and Ready Indicator Light.
- **Heating Element:** U-shaped 304 stainless steel element for rapid heating.

3L Capacity Oil Tank

Cooks up to 2.2 lbs at once



Figure 3.1: Overview of the DORTALA 3L Electric Deep Fryer with oil being added.

1700W Efficient and Even Heating

Equipped with premium U-shaped 304
stainless steel heating tube



Overheat
Protection



Auto
Power Off



Built-in
Thermostat



ETL
Certification

Figure 3.2: The 1700W efficient and even heating element.

Detachable for Easy Cleaning

Except for the heating tube, all parts are dishwasher safe

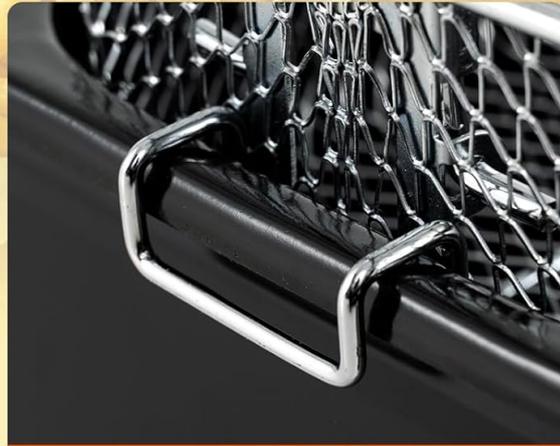


Figure 3.4: Detachable components for easy cleaning.

User-Friendly Details



Lid with Viewing Window & Vents



Convenient Basket Clips



Anti-Scalding Handles



Non-Slip Foot Pads

Figure 3.5: User-friendly details including viewing window, basket clips, anti-scalding handles, and non-slip foot pads.

4. SETUP

1. **Unpack:** Carefully remove all components from the packaging. Remove any protective films or stickers.
2. **Clean:** Wash the oil pot, frying basket, and lid with warm, soapy water. Rinse thoroughly and dry completely. The heating tube and control panel should only be wiped with a damp cloth.
3. **Assemble:** Place the oil pot securely into the main fryer unit. Ensure the heating element is properly seated in its designated slot. Attach the handle to the frying basket.
4. **Add Oil:** Pour cooking oil into the oil pot. Ensure the oil level is between the MIN and MAX fill lines indicated inside the pot. The fryer has a 3L oil capacity.
5. **Position:** Place the deep fryer on a stable, heat-resistant, and dry surface, away from walls or other appliances to allow for proper ventilation.

5. OPERATING INSTRUCTIONS

1. **Connect Power:** Plug the power cord into a standard 120V AC electrical outlet. The Power Indicator Light will illuminate.
2. **Set Temperature:** Turn the Temperature Control Knob to your desired frying temperature (range: 302°F-374°F). The Heating Indicator Light will turn on, indicating the oil is heating.
3. **Preheat:** Allow the oil to preheat until the Heating Indicator Light turns off, signaling that the set temperature has been reached.

reached. This may take several minutes.

4. **Set Timer:** Turn the Timer Knob to your desired frying time (0-60 minutes). The fryer will only operate if both the timer and thermostat are on.
5. **Load Food:** Place food into the frying basket. Do not overload the basket; fry in small batches for best results. Use the convenient basket clips for hands-free draining.
6. **Lower Basket:** Carefully lower the frying basket into the hot oil. Close the lid to minimize splatter and contain odors. Use the viewing window to monitor the cooking process.
7. **Fry:** Allow food to fry for the set time. The timer will automatically shut off the fryer when complete.
8. **Remove Food:** Once frying is complete, carefully lift the basket and hook it onto the side of the oil pot to allow excess oil to drain.
9. **Serve:** Carefully transfer fried food to a plate lined with paper towels to absorb any remaining oil.
10. **Turn Off:** After use, turn the Temperature Control Knob to the 'OFF' position and unplug the appliance.

Recommended Frying Temperatures and Times:

Food Item	Temperature	Approx. Time
French Fries	374°F (190°C)	8-12 minutes
Chicken Strips	356°F (180°C)	6-8 minutes
Steak	338°F (170°C)	5-7 minutes
Shrimp	302°F (150°C)	2-4 minutes

Note: These are approximate times and temperatures. Adjust based on food quantity and desired crispness.



Figure 5.1: The DORTALA Deep Fryer in operation, with food frying inside.

6. CLEANING AND MAINTENANCE

Proper cleaning ensures the longevity and hygiene of your deep fryer.

1. **Cool Down:** Always allow the oil and appliance to cool completely before cleaning.
2. **Remove Oil:** Carefully pour cooled oil into a suitable container for disposal or reuse.
3. **Disassemble:** Remove the oil pot, frying basket, and lid from the main unit.
4. **Wash Parts:** All parts, except the heating tube and control panel, are dishwasher safe. For manual cleaning, wash with warm, soapy water and a non-abrasive sponge. Rinse thoroughly.
5. **Clean Heating Element/Control Panel:** Wipe the heating tube and control panel with a damp cloth. Do not immerse these components in water.
6. **Dry:** Ensure all parts are completely dry before reassembling or storing.
7. **Store:** Store the assembled fryer in a dry, clean place.

7. TROUBLESHOOTING

If you encounter issues with your deep fryer, refer to the following table:

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
Fryer does not turn on	Not plugged in; Timer/Thermostat not set; Overheat protection activated.	Ensure plug is secure; Set both timer and temperature; Allow unit to cool and reset.
Oil not heating	Temperature knob not set; Heating element not properly installed.	Adjust temperature setting; Check heating element connection.
Food not crispy	Oil temperature too low; Overloaded basket; Food too moist.	Increase temperature; Fry in smaller batches; Pat food dry before frying.
Excessive smoke	Oil too old/dirty; Oil temperature too high.	Replace oil; Reduce temperature.

8. SPECIFICATIONS

Feature	Detail
Brand	DORTALA
Model Number	DOUS-EQ10010US
Power	1700W
Oil Capacity	3 Liters
Temperature Range	302°F - 374°F (150°C - 190°C)
Timer	0-60 minutes
Product Dimensions (L x W x H)	22" x 9" x 8" (55.88 x 22.86 x 20.32 cm)
Inner Oil Pot Size (L x W x H)	11.5" x 6.5" x 5.5"
Inner Frying Basket Size (L x W x H)	9" x 5.5" x 3"
Power Cord Length	2.8 ft
Net Weight	6 lbs (2.72 kg)
Voltage	120V
Frequency	60Hz
Current	14.1A
Material	Metal, SPCC, PP, Stainless Steel
Certifications	ETL Certified

Dimensions



Figure 8.1: Detailed dimensions of the DORTALA Deep Fryer and its components.

9. WARRANTY AND SUPPORT

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