

## Pukomc MM25CY

# Pukomc Electric Deep Fryer 2.5L

Model: MM25CY - Instruction Manual

## 1. IMPORTANT SAFETY INFORMATION

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Please read all instructions carefully before using the Pukomc Electric Deep Fryer. Failure to follow these safety guidelines may result in fire, electric shock, or personal injury.

- Always operate the deep fryer on a stable, heat-resistant surface, away from walls and flammable materials.
- Do not immerse the control panel or heating element in water or other liquids.
- Ensure the oil level is between the MIN and MAX marks to prevent overflow or insufficient heating.
- Never leave the deep fryer unattended while in use.
- Exercise extreme caution when moving the deep fryer containing hot oil.
- Allow the oil to cool completely before cleaning or storing the appliance.
- Keep out of reach of children and pets.
- Do not use abrasive cleaners or scouring pads on the non-stick surfaces.
- Ensure the foldable handle washer is firmly fixed, with the washer located at the top, or hear a "click" sound after the handle is in place, before use.

## 2. PRODUCT OVERVIEW

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The Pukomc Electric Deep Fryer is designed for convenient home frying. It features a 2.5-liter capacity, adjustable temperature control, and easy-to-clean components.

### Components:

- Deep fryer body
- Oil basket with foldable handle
- Power cord
- Viewing lid
- Non-stick inner pot (integrated)

## Key Features:

- **Adjustable Temperature Control:** Easily set the desired frying temperature.
- **Visible Lid:** Monitor the cooking process through the observation window and prevent oil splashes.
- **2.5 Liter Capacity:** Suitable for preparing various fried foods.
- **Detachable Components:** Lid and frying basket are removable for easy cleaning.
- **Non-Stick Inner Pot:** Simplifies cleaning after use.
- **Cool-Touch Handle:** Designed for safe handling of the frying basket.



Image: The Pukomc Electric Deep Fryer in use, showcasing its 1500W power for fast frying and heat-up, with various fried foods around it.

## 3. SETUP

1. **Unpack:** Carefully remove all packaging materials and ensure all components are present and undamaged.
2. **Clean:** Before first use, wash the frying basket and lid with warm, soapy water. Wipe the exterior of the deep fryer body with a damp cloth. Ensure all parts are completely dry before assembly.
3. **Assemble:** Place the non-stick inner pot securely into the deep fryer body. Insert the frying basket. Ensure the foldable handle is locked into position.

4. **Add Oil:** Pour cooking oil into the inner pot. Ensure the oil level is between the MIN and MAX fill lines indicated inside the pot. Do not overfill or underfill.



Image: A hand pouring cooking oil into the deep fryer's inner pot, demonstrating the 2.5-liter capacity.

## 4. OPERATING INSTRUCTIONS

1. **Connect Power:** Plug the power cord 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 cooking charts for recommended temperatures for different foods. The green indicator light will turn on, indicating the fryer is heating.
3. **Preheat:** Allow the oil to preheat. The green indicator light will turn off when the set temperature is reached.
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.
5. **Lower Basket:** Slowly lower the frying basket into the hot oil. Close the lid to prevent splashes. Use the viewing window to monitor cooking progress.
6. **Fry:** Fry food for the recommended time. The temperature indicator light may cycle on and off during frying to maintain the set temperature.

7. **Remove Food:** Once cooked, carefully lift the frying basket out of the oil. Allow excess oil to drain back into the pot.
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 knob to the 'OFF' position and unplug the deep fryer from the outlet.



Image: The deep fryer with its lid closed, highlighting the visible window that allows monitoring of the frying process.

## 5. MAINTENANCE AND CLEANING

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Proper maintenance ensures the longevity and safe operation of your deep fryer. Always allow the appliance and oil to cool completely before cleaning.

1. **Cool Down:** Ensure the oil has cooled to a safe temperature (typically several hours after use).
2. **Drain Oil:** Carefully pour the cooled oil into a suitable container for disposal or reuse.
3. **Disassemble:** Remove the lid and the frying basket.
4. **Clean Basket and Lid:** The stainless steel frying basket and detachable lid are dishwasher safe. Alternatively, wash them by hand with warm, soapy water and a non-abrasive sponge. Rinse thoroughly and dry completely.
5. **Clean Inner Pot:** The non-stick inner pot can be wiped clean with a soft cloth and warm, soapy

water. For stubborn residue, soak with warm water and a small amount of dish soap before cleaning. Do not use metal utensils or abrasive cleaners.

6. **Clean Exterior:** Wipe the exterior of the deep fryer body with a damp cloth. Do not use harsh chemicals or immerse the main unit in water.
7. **Store:** Reassemble the dry components and store the deep fryer in a clean, dry place.



Image: The detachable lid and stainless steel frying basket placed in a dishwasher for convenient cleaning.

## 6. TROUBLESHOOTING

Problem	Possible Cause	Solution
Fryer does not heat up.	Not plugged in; temperature knob not set; power cord not properly connected.	Ensure the fryer is securely plugged into a working outlet. Turn the temperature knob to a desired setting. Check the magnetic power cord connection at the back of the unit.
Food is 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.

Problem	Possible Cause	Solution
Excessive smoke during frying.	Oil temperature too high; old/dirty oil; food contains too much moisture.	Reduce temperature. Replace old oil. Ensure food is dry.
Lid does not close properly.	Obstruction; lid not aligned.	Check for any food particles or debris preventing closure. Realign the lid.

## 7. SPECIFICATIONS

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- **Model Name:** MM25CY
- **Brand:** Pukomc
- **Material:** Stainless Steel
- **Color:** Silver
- **Product Dimensions (D x W x H):** 13.6" x 10.5" x 12.4"
- **Wattage:** 1500 watts
- **Oil Capacity:** 2.5 Liters
- **Number of Items:** 5 (Deep fryer body, Oil basket, Power cord, Viewing lid)

# THE LID IS DETACHABLE



Image: The deep fryer with its key dimensions (width, depth, height) clearly marked.

## 8. WARRANTY AND SUPPORT

The Pukomc Electric Deep Fryer (Model MM25CY) comes with a **6-month warranty** from the date of purchase, covering manufacturing defects under normal household use.

For warranty claims, technical assistance, or any questions regarding your product, please contact Pukomc customer support through the retailer's platform or visit our official website for contact details.

Please retain your proof of purchase for warranty validation.