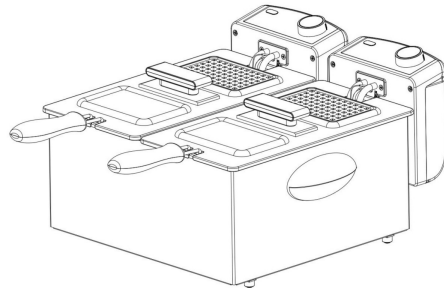


INSTRUCTION MENU

MPS130DL



SAVE THESE INSTRUCTIONS

For Household Indoor Use Only

This type of fryer may only be used with oil or liquid fat, and is not suitable for use with solid fat. Solid fat may contain water, which can cause hot fat to be sprayed out when heated. Never switch on the deep fryer without oil or fat, as this could damage the machine. Also, do not place any other liquids such as water or other substances in the pan.

Place the deep fryer on a dry, stable surface.

Since the deep fryer becomes hot during use, make sure that it is not too close to other objects.

Remove the lid from the deep fryer and take out the accessories.

Fill the deep fryer with the desired amount of oil or fat. Make sure that it is filled not less than minimum level and not higher than the maximum level as indicated on the inside of the appliance. For best results, we recommend that you do not mix different kinds of oil together.

Choose the temperature, which is suitable for what you are frying. Consult the temperature table.

Use the handle to place the basket in the deep fryer.

Place the food to be deep fried into the basket.

For best results, put dry food into the basket.

Lower the basket into the oil slowly to prevent excessive bubbling.

Preheating the oil is necessary.

Raise the basket again when the frying time has elapsed.

Remove the plug from the outlet.

Rinse the handle and the basket after use, and dry thoroughly.

Once the deep fryer has completely cooled off, you can replace the basket in the appliance and store it. Store the deep fryer, with the lid close, in a dark, dry place. In this way, you can leave the oil and the basket in the deep fryer when storing.

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

CAUTION: In order to avoid a hazard due to inadvertent resetting of the thermal cutout, this appliance must not be supplied through an external switching device, such as a timer, or connected to a circuit that is regularly switched on and off by the utility.

The appliance is not intended to be operated by means of an external timer or a separate remote-control system.

The appliance must not be immersed in water.

FRYING TIPS

This deep fryer can load max 1.6kgs food but in the point view of good cooking effect, suggest use 200 grams of French fries per liter of oil;

With deep freeze products, suggest use a 150 grams per liter of oil because they quickly cool off. Shake deep freeze products above the sink to remove excess ice.

When using fries made from fresh potatoes: dry the fries after washing so that no water will go into the oil.

Deep fry the fries in 2 stages. First stage (pre-frying): 5 to 10 minutes at 170 degrees °C

Second stage (final frying) 2 to 4 minutes at 190 degrees °C. Drain well.

BEFORE USE

First read carefully all instructions before use and retain for later reference.

Before first use, remove the packing materials; tear down the protection films on the lid, outer case (P/s, pay attention to environment protection!). Then, wash the accessories and the inner pan in warm water. Dry well before use. Make sure that the electrical parts remain dry. The deep fat fryer is equipped with an adjustable thermostat and indicator lamps. The "open" frying system ensures excellent professional results and easy cleaning.

This appliance is intended to be used in household and similar applications such as:

- staff kitchen areas in shops, offices and other working environments;
- farm houses;
- by clients in hotels, motels and other residential type environments;
- bed and breakfast type environments.

This instruction also get from our after sales service .

Children and Frail Individuals

WARNING:

DO NOT allow children to play with any part of this appliance or packaging.

- To ensure the safety of your child, keep all packaging (plastic bags, boxes, polystyrene, etc.) out of reach of your child.
- This device is not intended for use by individuals (including children) with limited physical, sensory or mental abilities and/or insufficient knowledge and/or experience.
- Children should be supervised at all times to ensure they do not come into contact with the equipment.
- This appliance shall not be used by children from 0 year to 8 years.
- Minors need to be accompanied by a guardian in order to use the equipment.
- Keep the appliance and its cord out of reach of children aged less than 8 years.
- Cleaning and user maintenance shall not be made by children.

Important note!

- Be sure to place the deep fryer on a stable surface and away from flammable materials.
- Make sure the deep fryer is not near a hot plate with electricity.
- Read the voltage indication on the product nameplate before connecting to the main power supply.
- When using this device, please use a separately powered outlet to ensure that the outlet can withstand more than 25A of current.
- The required amount of oil or fat must be added before using the deep fryer.
- Do not use a deep fat fryer without oil or fat to avoid damaging the equipment.
- Do not move the deep fat fryer during use, as the oil in it will become very hot and may cause burns, please wait for it to cool before moving.
- The deep oil fryer is equipped with an automatic shut-off mechanism, which activates the protection to shut down the machine when the oil temperature is too high.
- Do not immerse control and heating elements in water, and do not clean these parts with water;
- Do not turn on the device if sufficient amount of oil or liquid fat is not added;
- Use only edible plants and liquid fats (such as corn, sesame, peanuts, etc.) that are suitable for high temperatures, have no foaming properties and are suitable for food processing.
- High temperature surface: When the equipment is running, the metal surface may become extremely high temperature. Do not touch the metal surface to avoid burns.

FRYING TABLE

(For reference only)

FOOD	TEMPERATURE	TIME(MIN.)
Mushrooms	160°C	302°F
Breaded cod filets	160°C	302°F
Chicken drumsticks	170°C	338°F
Scampi	180°C	338°F
French Chips	190°C	374°F
Onion rings	190°C	374°F

TO REPLACE THE OIL

Make sure that the deep fryer and the oil have totally cooled off before replacing the oil (remove the plug from the socket!). Replace the oil regularly. This is definitely necessary if the oil becomes dark, or takes on a different odor. In any case, replace the oil once after every 10 times' usage. Replace the oil all at once; do no mix old and new oil. Discarded oil is a burden to the environment. Do not throw in the normal rubbish bin, but follow the guidelines of the municipal waste collector in your area.

CLEANING AND MAINTENANCE

- Clean the deep fryer on both the inside and outside regularly.
- Clean the outside of the deep fryer with a damp cloth and dry with a soft, clean cloth.
- Never use abrasive cleaners or sponges.
- The basket and the handle can be cleaned in warm, soapy water. Dry well before using again.
- When replacing the oil you can also clean the inside of the deep fryer. Empty the deep fryer and first clean the inside with a paper towel and then with a cloth dipped in soapy water. Then wipe with a damp cloth and allow to dry thoroughly.
- All components, with the exception of the electrical parts, may be cleaned in warm soapy water. Dry thoroughly before use.
- Dishwasher cleaning is not recommended

TECHNICAL DATA

Operating voltage

Model	Volume	Power
MPS130DL	3L × 2	120V~ 60Hz, 1500W

Environmental message

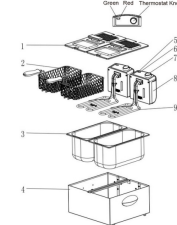
The crossed out wheel bin symbol on this item indicates that this appliance needs to be disposed of in an environmentally friendly way when it becomes of no further use or has worn out. contact your local authority for details of where to take the item for re-cycling.



- Do not put too much food into the pot, and refer to the relevant tips to understand the corresponding amount of each food;
- High temperature steam will be released during the whole processing process, please keep a safe distance from it to avoid burns and other accidental injuries;
- After the end of use, please set the thermostat to the lowest setting (that is, completely counter-clockwise rotation), unplug the main power plug, let the grease remaining in the container condense into a solid state and drop to the safe operating temperature range before moving.

Overview of the Components

- 1.Lid *2
- 2.Frying basket *2
- 3.Inner pot *2
- 4.Housing *1
- 5.Power indicator light (green) *2
- 6.Temperature indicator light (red) *2
- 7.Thermostat Knob *2
- 8.Control box *2
- 9.Heating element*2



HOW TO OPERATE THE DEEP FRYER

Attention!

For food types that are too wet (such as frozen potato chips, etc.), a lot of foam may form and in some cases may cause oil to spill.

- Make sure electrical appliances are unplugged and powered off before preparing for cooking (light is off).
- Remove the lid, take out the frying basket and pour oil or fat (up to 3 liters) into a single pan, see Precautions for fat.
- The liquid fat poured into the pot must be between the minimum and maximum level (maximum 3 liters), solid fat is not recommended, as this may cause the machine to malfunction.
- Plug into the standard 120V AC socket, set the desired temperature by turning the temperature control knob, and the green power indicator and red heating indicator light up.
- When the set temperature is reached and the red light is turned off, fry the frying basket containing the items to be fried slowly and carefully in the hot oil, please minimize the amount of water in the food before placing it in the hot oil to prevent excessive bubbles;
- During the frying process, the red light will repeatedly turn on and off, which is normal, it indicates that the temperature is controlled by the thermostat and is being maintained.
- In order to prevent the heat concentration under the lid of the pot from condensing into water during the heating process, and dropping into the high-temperature oil to produce splashing, do not cover the pot during use, and then close the lid after the oil is completely cooled, and only use in the storage of oil.
- After frying the food, remove the frying basket and hang it on the side of the pot so that the food can be separated from the oil and the oil from the fried food can drip back into the pot.Allow the device to cool completely before cleaning or storing.

SERVICE-12-Month

Please ensure that you keep your purchase order number information,as the SUSETEAS team provides a one-year after-sales warranty based on your order details. For non-human-induced product damage, we offer a no-questions-asked return and refund service.

Thank you for your support of the SUSTEAS brand.



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