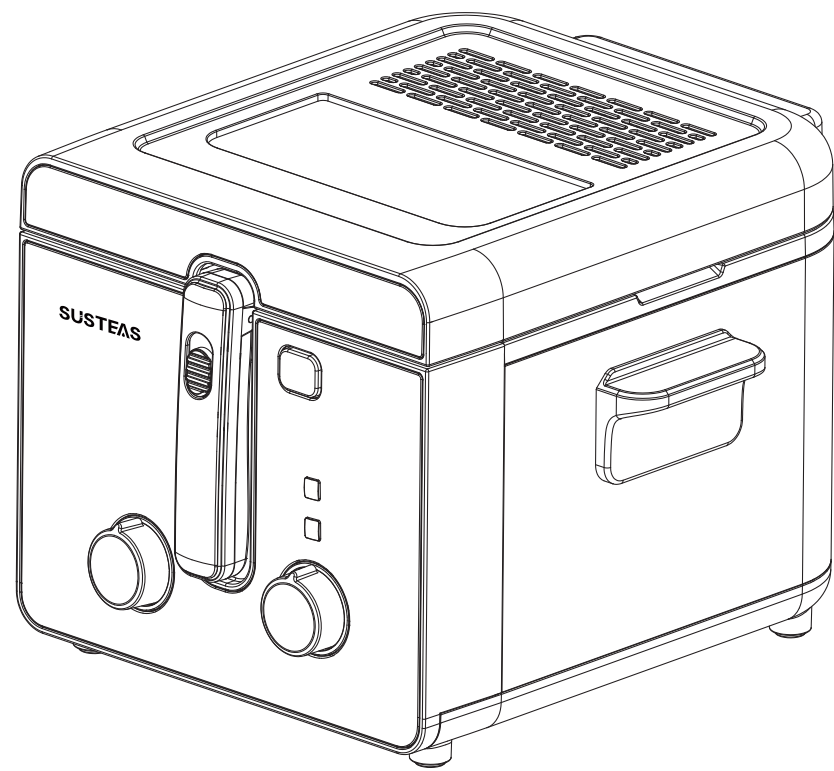


SUSTEAS

DEEP FRYER

USER MANUAL

MODEL:TM25CZ



Safety instruction:Read all the safety instructions before first use of your Deep Fryer
Power source:You should only plug the appliance into a 120VAC, 60Hz supply.

Ecommerce Website Customer Service Email:
susteas.shop@gmail.com

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock, do not immerse the cord, plugs, or main body of the appliance in water or other liquids.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from the outlet when not in use and before cleaning. Allow it to cool before putting on or taking off parts.
6. Do not operate the appliance if the cord or plug is damaged, or if the appliance malfunctions or is damaged in any way. Return the appliance to nearest authorized service center for inspection, repair, or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let the cord hang over the edge of a table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. Always attach the plug to the appliance first, then plug the cord into the wall outlet. To disconnect, turn any control to "off", then remove the plug from the wall outlet.
13. Do not use the appliance for other than its intended use.
14. Be sure handles are properly assembled to the basket and locked in place. See detailed assembly instructions.
15. A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
16. CAUTION: Do not use an extension cord.
17. This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fully fit into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.



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CLEANING

1. Make sure the deep fryer is switched off, with both the thermostat and timer knobs in the off position, and unplug the machine before cleaning and maintenance.
2. Allow the oil or fat to cool down.
Caution: Do not move the deep fryer or its contents until it is completely cool.
- 3.If the deep fryer is not used regularly, it is recommended to store the oil or liquid fat after cooling in a container, preferably in the fridge or another cool place. Open the lid and remove the basket. Filter the oil or fat through a fine sieve into the container to remove food particles.
- 4.If the deep fryer contains solid fat, allow the fat to solidify in the deep fryer and store it there. Please refer to the chapter on frying with solid fat for details.
5. Empty the fryer and clean the inner part of the oil tank with a paper towel, then wipe with a wet cloth dipped in soapy water. Wipe with a damp cloth and allow it to dry.
Warning: Never immerse the oil compartment or power cord in water or clean these parts under running water.
6. Clean the outer part of the fryer regularly with a damp cloth and dry it with a soft, clean towel.
Note: Do not use abrasive detergents.
7. Clean the basket and handle in warm soapy water. Dry thoroughly before reusing.
- 8.Dry completely before storage.
- 9.Store the appliance in a dry, well-ventilated position out of reach of children when the deep fryer is not in use.
10. Store in its original package when not using for a long time to avoid soiling.

SERVICING

- There are no user serviceable parts in your fryer.
If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
- Consult your dealer if you are ever in doubt about the operation in safety of your equipment.

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Electrical information

Make sure your mains supply voltage matches the voltage shown on the rating plate.

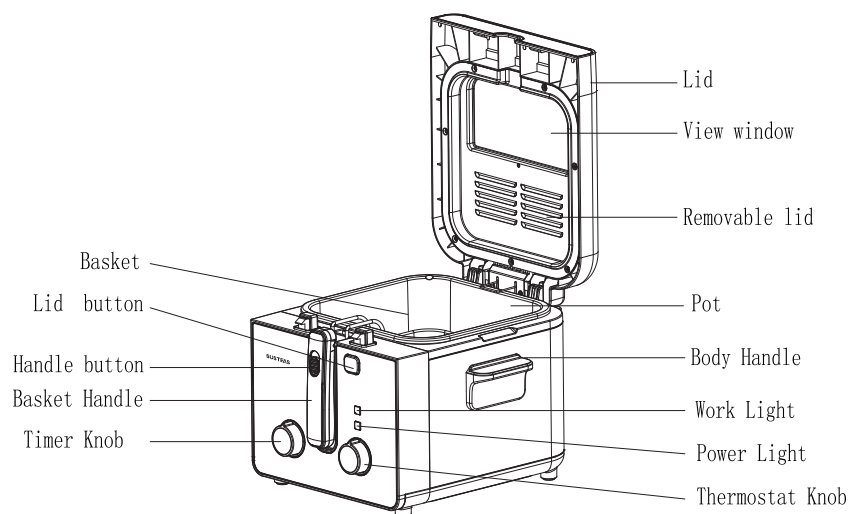
When using electrical appliances, basic safety precautions should always be followed, including the following:

- Please read these instructions before use.
- Ensure that the voltage on the specifications plate is the same as the mains supply in your home.
- Ensure the oil is within the maximum and minimum marks in the pot when in use.
- Never immerse the fryer in water.
- Always unplug the fryer when not in use.
- Keep the fryer out of the reach of children.
- Do not leave the fryer unattended when it is switched on.
- A thermal safety device automatically cuts off the power supply in case of a fault.
- Always allow the oil to cool before moving the fryer, as hot oil can cause serious burns.
- Do not move the fryer while in use.
- Do not use if the mains cord or plug is damaged. If the cord is damaged, it must be replaced by a qualified service agent, as special tools and parts are required.
- Never plug in the fryer before adding oil or fat. If you do, the thermal safety device will operate and stop the fryer from working.
- Do not allow the cord to hang over the edge of the worktop. Do not use an extension cord with the fryer.

**HOUSEHOLD USE ONLY
SAVE THESE INSTRUCTIONS**

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Quick view



Getting started

Remove your fryer carefully from the gift box. You may wish to store the packaging for future use. Read these instructions before use.

Before use

The basket and pot should be wiped clean before using the fryer for the first time.

- Press the lid release button.
- Remove the basket.
- Wipe the inside of the lid, basket, and oil compartment with a damp cloth and dry carefully.
- Pour up to 2.5 liters of oil or liquid fat into the fryer, ensuring it is between the maximum and minimum levels marked on the inside of the pot.

Please note

- Always attach the plug to the appliance first, then plug the cord into the wall outlet.
- To disconnect, turn any control to "off", then remove the plug from the wall outlet.
- When not in use, disconnect the plug from the mains power supply.

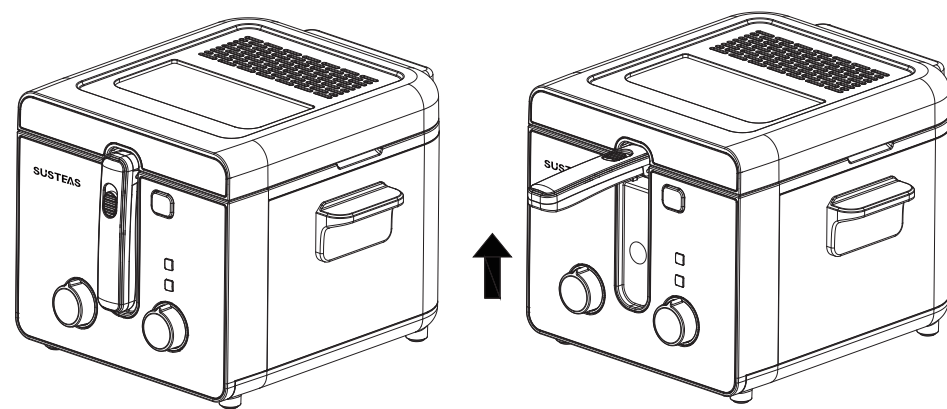
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Hints for deep frying

- Slice food thinly and in uniform pieces. This will help ensure food cooks evenly.
- To prevent hot oil from spattering, carefully pat food dry before immersing it into the fryer.
- Shake off excess coatings (such as breadcrumbs) before cooking.
- Shake off ice crystals before cooking.
- Do not overfill the basket.

Operation

- Connect the magnetic plug of the power cord to the connection port at the back of the deep fryer, and plug the other end into an indoor socket to turn on the power.
- Turn the timer knob to the desired time position. The red power indicator light will light up.
- Adjust the temperature control knob to the required temperature.
- The green heating indicator light will be on during the heating process. When the oil reaches the set temperature, the green heating light will turn off.
- Shake off any ice crystals from the food and place the food into the basket.
- Place the basket with food into the oil when the oil reaches the preset temperature and start frying.



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Please note:

- When food is put into the deep fryer, the oil temperature will drop, so the green heating indicator light will turn on again.
- Once the food is fried, lift the basket using the basket handle until it clicks into the drain position, allowing the oil to drain from the food.

GUIDELINES

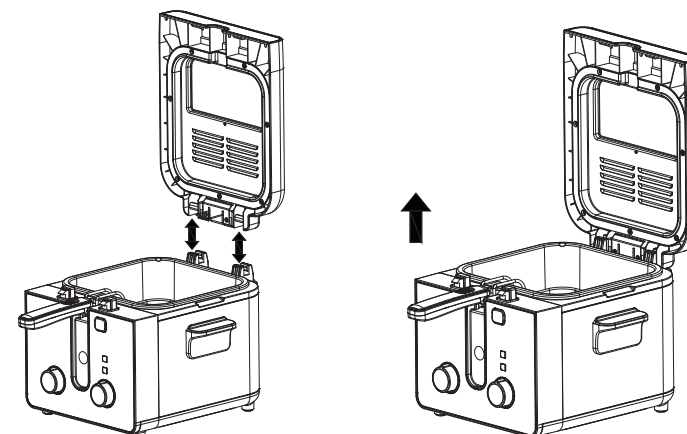
- The cooking times in the chart refer to the quantities stated. Smaller quantities may take less time to cook, and larger quantities may take longer.
- The times stated are only a guide.
- Cooking time may vary due to a number of factors, such as the quantities of food and oil, the size of food pieces, the starting temperature of the food, and personal preference.

ALWAYS ENSURE THAT FOOD IS PIPING HOT AND THOROUGHLY COOKED BEFORE EATING.

MAINTENANCE

Manual cleaning

- Ensure that the deep fryer is unplugged before cleaning.
- The cover can be removed as shown for easier cleaning.
- Wash the basket and the oil compartment with soapy water.
- IMPORTANT: NEVER WET THE ELECTRICAL PART OF THE UNIT.
- Refit all parts once they are completely dry.
- There is a permanent filter inside the fryer cover.



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Technical Data

Model	Volume	voltage	Power
TM25CZ(with timer)	2.5	120V,60Hz,	1500W

If your fryer does not work

Make sure it is correctly plugged into the mains supply and that the mains supply switch is turned on.

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 is no longer used or has worn out. Contact your local authority for details of where to take the item for recycling.



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