

PORODO
LIFESTYLE



Porodo Lifestyle

STAINLESS STEEL 2.5L Deep Fryer

SKU: PDLFSTED02FSL

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Product Overview

The Porodo 2.5L Deep Fryer is a stainless steel kitchen appliance designed for cooking delicious, crispy meals with minimal oil. Featuring advanced frying technology, it ensures golden-brown results every time, enhancing the flavor of your dishes. With a non-stick frying basket, cleaning up is easy as food doesn't stick to the surface, saving you time and effort. The fryer also offers precise cooking control with adjustable temperature settings, allowing you to cook everything from snacks to seafood to perfection. Whether you're preparing fries, chicken, or any other favorite, this fryer provides reliable, convenient performance for all your cooking needs.

Specifications

Material	Stainless Steel
Rated Voltage	220V-240V~
Rated Frequency	50-60Hz
Rated Power	1200W
Capacity	2.5L
Temperature Control	150°C-190°C
Weight	2.6kg
Product Size	23.4 x 27.5 x 25.7cm
Model Number	PDLFSTED02F

Product Features

1. Smart Frying Power

Achieve perfectly crispy and golden-brown results every time with advanced frying technology. This fryer requires less oil, making it a healthier option without compromising on flavor or texture.

2. Non-Stick Frying Basket

The fryer includes a high-quality non-stick basket that ensures easy cooking with no food sticking to the surface. This makes cleanup simple and efficient, saving you both time and effort after every use.

3. Precise Cooking Control

From crispy fries to tender chicken, the fryer provides precise control over cooking temperatures. The easy-to-use dial lets you set your desired temperature, allowing you to cook a wide variety of meals to perfection.

4. Stainless Steel Durability

Built with premium stainless steel, this fryer offers long-lasting durability and a sleek, modern design that complements any kitchen. The sturdy material ensures that it stands the test of time, withstanding the rigors of daily use.

5. Generous 2.5L Capacity

With a 2.5L capacity, this deep fryer is perfect for family meals or gatherings. Cook larger portions at once, making it an ideal solution for feeding multiple people without the need for multiple batches.

6. Easy-to-Clean Design

The deep fryer features a removable basket and washable frying tray, which makes cleaning hassle-free. Keep your fryer looking new and hygienic with minimal effort, ensuring smooth operations every time.

7. Temperature Range: 150°C - 190°C

The adjustable temperature control allows for precise cooking of a variety of dishes, from crispy snacks to hearty meals.

Set your fryer to the desired temperature to achieve perfect results for every meal.

8. Non-Risk Cool-Touch Handle

The fryer comes with a cool-touch handle, ensuring safety while handling hot baskets. It prevents accidental burns, making the fryer user-friendly and safe for all family members.

General Instruction

1. Disconnect and Inspect

Always remove the plug from the mains if the appliance is malfunctioning or when cleaning it. Never pull on the mains lead to disconnect the appliance.

2. Water and Damp Conditions

Do not expose the appliance to water or use it outdoors in damp conditions, as this may cause damage or present a safety hazard.

3. Avoid Heat Sources

Never place the appliance or the mains lead on hot surfaces or near any heat sources. Ensure the mains lead is not in contact with hot or sharp-edged objects.

4. Proper Handling

Never wind the lead around the appliance, as this could cause it to break. Additionally, do not use the appliance on a damp surface or if your hands or the appliance are wet.

5. Do Not Open the Appliance

Never attempt to open the appliance or probe inside with a metal object. Always consult a professional for repairs or troubleshooting.

6. Child Safety

Keep the appliance and packaging materials out of the reach of children. Electrical appliances are not toys, and children often lack awareness of the dangers associated with handling electrical devices.

Ensure the mains lead is secured to prevent any risk of pulling.

7. Use by Supervised Children

This appliance can be used by children aged 8 years and older if they are continuously supervised. It may also be used by people with reduced physical, sensory, or mental capabilities, provided they have received proper supervision or instruction.

8. Stable Positioning

Ensure that the appliance is positioned in a stable manner, with the handles oriented to avoid the potential spillage of hot liquids.

9. Surface Safety

Be cautious, as surfaces may become hot during use.

Safety Instructions

During operation, electric heating appliances can reach high temperatures, which can cause injury. Please be cautious of the following safety guidelines to ensure safe usage:

1. Burn Risk: Electric fryers can reach high temperatures and potentially cause burns. Always use the provided handles and be cautious of hot oil, fat, and metal housing components.

Warning: Inform others about the burn risks!

2. Proper Placement: Always place the appliance on a heat-resistant, even, non-slip surface, such as a kitchen worktop. To prevent heat build-up, avoid placing the appliance directly against walls or under hanging cupboards. Never cover the appliance while in use.

3. Fire Hazard: Ensure there is enough clearance around the appliance to keep it away from items that could melt or catch fire.

4. Hot Oil Warning: Never move the fryer if it contains hot oil. If it tips over, there is a risk of severe burns.

- 5. Frying Safety:** Lower food into the hot oil carefully to avoid splashes and burns.
- 6. Steam Hazard:** Avoid placing hands near the steam outlets in the lid or open lid, as the escaping steam is extremely hot.
- 7. Oil Level Maintenance:** Always respect the MIN/MAX oil level markings in the receptacle to prevent appliance damage. Never let the oil go below the MIN or above the MAX.
- 8. Use Only Original Accessories:** Only use the frying basket and accessories supplied with the appliance. Using non-original parts may increase danger and void any warranty.
- 9. Intended Use:** The appliance is intended only for frying chips, croquettes, poultry, and foods like meat, vegetables, and mushrooms. Do not use it for any other purpose.
- 10. Post-Use Cooling:** After switching off, the appliance and all accessories will remain hot. Allow them to cool sufficiently before cleaning or storing.
- 11. Powering Off:** Always ensure the appliance is turned off before plugging it in or unplugging it. Never operate the fryer without oil or with water. Only use oil or fat.
- 12. Electrical Safety:** Always unplug the appliance before cleaning to avoid the risk of electrocution. The appliance is not designed for use with an external timer or remote system.

Product Design



Operation Instructions

1. Installing the Handle:

Gently press the two ends of the handle into the two holes of the fry basket. Pull the handle outward vigorously to lock the two ends into place, ensuring they are securely attached.

2. Heating up:

Do not place the frying basket into the appliance until the oil/fat is sufficiently heated.

Warning: Be cautious when opening the lid during operation. Hot steam will escape, posing a scalding hazard. Ensure the mains cable does not come into contact with hot appliance parts.

3. Filling with Cooking Fat:

Olive oil, butter, and margarine are unsuitable for frying and should not be used. Pour liquid, good quality cooking oil or fat into the oil receptacle. Ensure the oil does not exceed the MIN/MAX markings.

4. Switching on the Fryer:

Close the removable lid. Connect the power lead to a correctly installed shockproof socket. Set the temperature control to the desired setting, referencing the manual for food-specific temperature instructions. The appliance will begin its heating cycle.

Note: When using the fryer for the first time, you may notice a slight smell as substances used in manufacturing heat up. Ensure adequate ventilation by opening a window.

5. Frying:

Once the fryer reaches the desired temperature, the indicator light will turn off. Place the food in the frying basket, filling it no more than two-thirds full.

6. Handling the Frying Basket:

Always dry any moist food before placing it in the fryer. Lift the frying basket using the handle. Open the removable lid and place the basket carefully into the appliance. be cautious of hot oil splashes.

7. Closing the Lid:

After inserting the basket, ensure that the lid is securely closed, with both legs of the handle properly inserted into the recesses provided for this purpose.

8. Checking the Food:

You can monitor the cooking progress through the heat-resistant inspection window in the removable lid to check how much the food has browned.

9. Turning Off the Appliance:

Once your food has reached the desired level of being cooked, switch the appliance off by turning the temperature control anti-clockwise to its lowest setting. Disconnect the power cable from the shockproof socket.

10. Removing the Frying Basket: Open the removable lid. Lift the frying basket by the handle and hang it on the edge of the oil receptacle to allow any excess oil/fat to drip off. Slightly raise the frying basket and shake it gently to remove any remaining oil/fat before completely lifting it out of the appliance.

Oil Disposal

1. Avoid Burns from Hot Oil/Fat:

Close the removable lid immediately after removing the frying basket to prevent burns. Place your fried food in a prepared container, e.g., a bowl.

2. After Use:

Always turn off the appliance by rotating the temperature control (H) to the OFF position. Unplug the appliance from the safety socket and allow it to cool to room temperature before cleaning.

3. After Frying:

Do not move the fryer until it has completely cooled. Hot oil/fat could spill over the sides and cause burns.

4. Emptying the Oil Receptacle:

While the oil/fat is still liquid, you can pour it out of the oil receptacle (E) and store it in a suitable container.

5. Handling Hot Parts:

Use suitable protection, such as gloves, to avoid burns when handling parts that may still be hot. First, open the removable lid (B) of the fryer.

6. Reusing Oil/Fat:

If you wish to reuse the oil/fat, use a funnel to pour it through filter paper into a suitable storage container. If you do not plan to reuse the oil, dispose of it properly by taking it to a used oil collection point. Do not pour it down the drain.

Cleaning and Maintenance

Before cleaning and storage, always remove the plug from the shockproof socket and allow the appliance and all accessories to cool down completely. Ensure that no fluid enters the appliance. Do not immerse the appliance in water to avoid the risk of electrocution.

Never use strong, abrasive cleaning products or sharp-edged objects for cleaning. To clean the outside of the appliance, use a dry or, if necessary, a moderately damp, well-wrung cloth. Then rub dry.

1. Cleaning the Removable Lid:

a. The removable lid on the fryer has a filter for filtering droplets of oil from escaping steam. This should be cleaned as necessary.

b. Remove the lid: Fold the removable lid up to an angle of about 45° and remove it from the appliance by holding one side of the lid and pulling towards you. The lid is released from its mounting and can be taken off.

c. Clean the lid: The removable lid can be cleaned with a well-wrung, damp cloth. Ensure that the removable lid is completely dry before using it again.

d. Reattach the lid: To put the lid back on again, tilt it to an angle of 45° again and slide the guide rod towards the mounting. Then press it towards the back until the guide rod is fully engaged in the mounting. Check that it is seated correctly and that it opens and closes properly.

2. Cleaning the Frying Basket:

a. Removing the handle: Press the handle firmly towards the inside of the basket. Squeeze the angle ends together and pull the handle out.

b. Wash the frying basket and the handle with warm, soapy water. Then rinse well with clear water and dry thoroughly.

Disposal

This product must not be disposed of as unsorted household waste.

It is important to separate such waste for proper treatment and recycling, in compliance with local waste management regulations.



Warranty

Products that you buy directly from our **Porodo** website or shop come with a 24-month warranty.

When you buy **Porodo** products from any of our approved sellers, you only get a 12-month warranty. If you want to extend this warranty, go to our website at **porodo.net/warranty** and fill out the form with your information. Don't forget to upload a picture of the product too. After we've checked and accepted your request, we'll send you an email to confirm that your product's warranty has been extended.

For more info, please check:
porodo.net/warranty

Contact Us

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